

2002 WILTON YEARBOOK

Cake Decorating!

SPECIAL SECTION

Doll Cakes

20 DELIGHTFUL DESIGNS

HUNDREDS OF NEW
DECORATING IDEAS

COMPLETE
INSTRUCTIONS

EXCITING
DECORATING
PRODUCTS

ENTER OUR
DECORATING CONTEST!

Tanja

WILTON WEBSITES

We've made it easier than ever to get the information and ideas you want for decorating! Five great websites – including three new addresses – give you the power to find what you need for your celebrations in just a few clicks.



- Decorating ideas for every season, updated regularly.
- Discussion Group – a great way to share ideas!
- Helpful product information and instructions.



- Step-by-step instructions for our cover cake.
- Exclusive new ideas and instructions.
- Additional uses for some of our most popular pans.



- More doll designs – just for this website!
- View entries in the Doll Decorating Contest.
- Get contest details – rules, prizes and instructions.



- Hints for baking, leveling, stacking, icing, transporting and storing.
- Icing chart, recipes and color chart.
- Step-by-step technique instruction – including video how-tos.



- Essential candy info – from melting to storing.
- Candy Color Chart – for mixing custom shades.
- Luscious recipes – Candy Clay, Ganache and Fudge.
- Additional projects for holidays, baby showers and more.

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B.



B. She's Captured Our Hearts



Pans: Oval Pan Set (16 1/2 x 12 1/4 in. used), p. 180; Teddy Bear With Block, p. 186

Tips: 2, 3, 4, 5, 16, 18, 104, 125, 233, p. 132-135

Colors: Brown, Rose, p. 125

Recipe: Buttercream Icing, p. 105

Also: Heart Copper Cookie Cutter, p. 139; Cake Board, Fanci-Foil Wrap, p. 177; Make-Any-Message Letter Press Set, p. 129; photo, acetate sheet or plastic wrap to cover photo, cellophane tape, flexible plastic ruler

Use heart cutter as pattern to cut out photo and cake board photo base. Cover heart-shaped cake board with foil. Attach photo to base with tape and cover with acetate or plastic. Pipe tip 104 ruffle around frame; outline ruffle with tip 2. Edge inside of ruffle with tip 2 beads; pipe tip 2 dots on ruffle.

Ice 1-layer oval cake, sides of bear cake and bottom of foot smooth. Outline body and facial features with tip 4. Pipe-in eyes, nose, inside ears and mouth with tip 4. Cover bear with tip 233 pull-out fur. Position frame on bear and pipe tip 233 pull-out fur arms and hands; outline with tip 4. Pipe tip 16 star bottom border on bear cake. On oval cake, use

flexible plastic ruler to mark garland on cake sides 3 in. wide and

1 in. up from bottom. Pipe tip 18 shell bottom border; add tip 125 ruffle garland from division points. Edge ruffle with tip 16 zigzag garland; add tip 16 rosette at garland points. Imprint name with letter press; outline name and pipe age number with tip 5. Overpipe with tip 3 (pipe dots on number). Pipe tip 16 shell top border. Serves 34.

C. Magical Birthday Carousel



Pans: Petal Set (15 in. used), p. 180;

6 x 2 in., 9 x 2 in. Rounds, p. 178

Tips: 3, 12, 16, 18, 21, 104, 352, p. 132-135

Colors: Rose, Kelly Green, p. 125

Recipes: Buttercream, Royal Icing, p. 105

Also: #1 Numeral Candle, p. 152; Carousel Cake Top Set, p. 155; Flower Nail No. 7, p. 129; Cake Boards, Fanci-Foil Wrap, p. 177; Decorator Favorites Pattern Press Set (Large Scrolls used), p. 129; Wooden Dowel Rods, p. 174; Meringue Powder, p. 124

In advance use royal icing and flower nail to make 60 tip 104 roses with tip 12 bases. Make extras to allow for breakage; let dry.

Ice 2-layer petal, 2-layer (3 in. high) 9 in. round and 1-layer 6 in. round; prepare for stacked and pillar construction (p. 118).

For 15 in. petal tier, divide each petal into thirds and pipe tip 3 double (1 in. deep) and triple (1 1/2 in. deep) drop strings; add tip 3 dots. Position separator plate on top of cake and pipe tip 16 shells around plate edge. Imprint 2 largest scrolls on top edge of each petal and outline with tip 18.

For 6 and 9 in. tiers, pipe tip 21 crown top borders with tip 3 double drop strings from each crown shell; leave four front shells on 9 in. tier without drop strings. Add tip 3 dot at point of drop strings. Add tip 16 shell bottom border. Print tip 16

message. Position roses and add tip 352 leaves. Position candle. Assemble carousel with cakes. Serves 64.

A. Born To Rock!



Pan: Rocking Horse, p. 186

Tips: 3, 16, 21, p. 132-133

Colors: Rose, Violet, Lemon Yellow, p. 125

Candy: Candy Melts™—Light Cocoa, White Yellow (1 pk. each), p. 144; Baby Accents Fondant Mold Set, p. 136

Recipe: Buttercream Icing, p. 105

Also: Cake Board, Fanci-Foil Wrap, p. 177; 8 in. Spatula, p. 130; Disposable Decorating Bags, p. 130, cornstarch

In advance, mold candies. Use Baby Accents Set and melted candy to mold bunny, teddy bear, duck, blocks and 14 stars (lighten yellow and light cocoa candy with a little white). Refrigerate until firm; unmold. Using melted Light Cocoa candy, pipe tip 3 facial features. Print tip 3 message, bow and bunny's eye in buttercream. Set aside.

Ice cake sides and background areas smooth with spatula. Outline horse and rocker area with tip 3. Pipe tip 16 zigzag harness, saddle edge and hooves. Cover horse, saddle seat and rocker with tip 16 stars. Pipe tip 3 dot eye (smooth with finger dipped in cornstarch). Add tip 16 pull out star mane and tail. Add tip 21 shell bottom border. Position candies. Serves 12.



FIRST

Birthday



Happy
Birthday
Mike

OUR SON

At One!



A.



B.

B. The Fun Begins At One!

Pans: Stand-Up Cuddly Bear, p. 186; 10 x 2 in. Round, p. 178

Tips: 3, 16, 18, p. 132-133

Colors: Royal Blue, Orange, Red-Red, Lemon Yellow, Black, p. 125

Recipes: Buttercream, Chocolate Buttercream Icing, p. 105; Roll-Out Cookie Dough, p. 141

Also: 2002 Pattern Book (Number 1 Pattern), p. 121; Locomotive, Sailboat, Duck and Round Cookie Cutters, p. 141; Cake Boards, Fancy-Foil Wrap, p. 177; Dowel Rods, p. 174; cornstarch

Cut four round cookies and two each of other shapes. Cut "1" cookie using pattern. Bake and cool all cookies. Ice sailboat, baseball and "1" smooth. Cover bottom of boat, duck, locomotive and beach ball with tip 16 stars. Pipe tip 3 string stitching on baseball, dot eye on duck and print name on "1". Ice 1-layer cake smooth and prepare for stacked construction (p. 118). Trim right arm and hand off bear. Pipe-in inside of ears, pads of feet, eyes and nose with tip 3 (smooth with finger dipped in cornstarch). Outline mouth with tip 3. Cover bear with tip 18 stars. Position "1" cookie in bear's paw; overpipe paws with tip 16 stars. Position bear on cake. Pipe tip 16 star bottom border on round cake. Attach cookies to cake sides with icing. Serves 24.

C. Clown Carpool

Pans: 3-D Cruiser, p. 184; 11 x 15 x 2 in. Sheet, p. 180

Tips: 3, 4B, 12, 16, 18, 21, p. 132-133

Colors: Royal Blue, Orange, Lemon Yellow, Christmas Red, Black, p. 125

Recipe: Buttercream Icing, p. 105

Also: Small Derby Clowns Set (2 sets needed), p. 154; 4 in. Lollipop Sticks, p. 147; #1 Numeral Candle, p. 152; Plastic Dowel Rods, p. 174; Cake Board, Fancy-Foil Wrap, p. 177; Make-Any-Message Letter Press Set, p. 129; 8 in. Spatula, p. 130; cornstarch

Bake and cool 1-layer sheet and Cruiser cakes. Ice sheet cake smooth with spatula and prepare for stacked construction (p. 118). Place Cruiser on cake board cut to fit and position on top of sheet cake. Ice windows and windshield, headlights, taillights and hubcaps smooth. Pipe tip 12 string bumpers and running boards (smooth with finger dipped in cornstarch). Pipe tip 21 swirl-motion tires. Outline door with tip 3; cover remainder of car body with tip 16 stars.

Figure pipe clowns using tip 21: Pipe tip 1 body. Insert lollipop sticks into cake for arms. Place decorating bag fitted with tip 21 over lollipop stick and slowly pull out to cover arm. Position heads and add tip 21 star hands. Place candle on top of car; pipe tip 21 clown body and tip 16 star hands holding candle. On sheet cake, imprint birthday message and outline with tip 3. Pipe tip 18 shell top border. Add tip 4B shell bottom border; overpipe shells with tip 16 zigzags. Serves 34.

A. Welcome To The Big Top!

Pans: 10 x 2 in. Round, p. 178; Petal Set (15 x 2 in. pan used), p. 180

Tips: 16, 18, p. 132-133

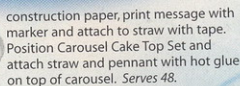
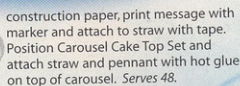
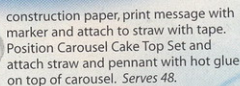
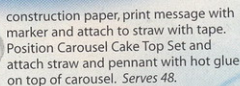
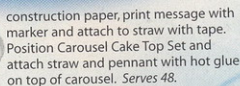
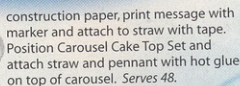
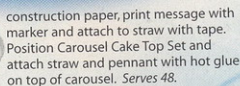
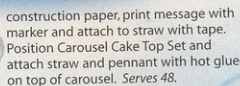
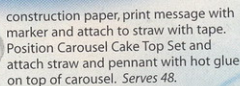
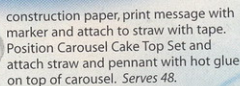
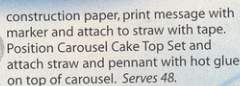
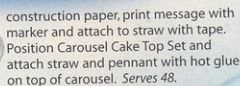
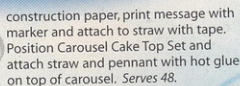
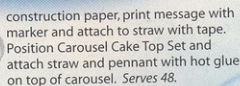
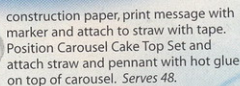
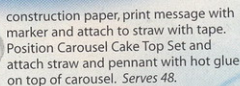
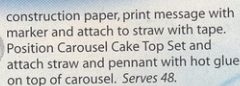
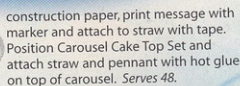
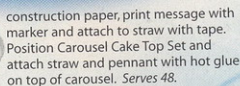
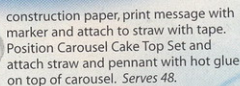
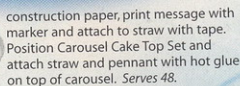
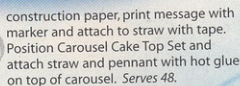
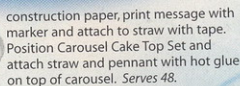
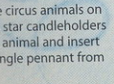
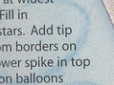
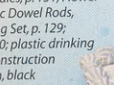
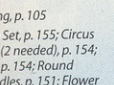
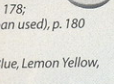
Colors: Red-Red, Royal Blue, Lemon Yellow, p. 125

Recipe: Buttercream Icing, p. 105

Also: Carousel Cake Top Set, p. 155; Circus Animals Topper Set (2 needed), p. 154; Circus Balloons Set, p. 154; Round Rainbow Color Candles, p. 151; Flower Spikes, p. 172; Plastic Dowel Rods, p. 174; Cake Dividing Set, p. 129; 11 in. Spatula, p. 130; plastic drinking straw, toothpick construction paper, hot glue gun, black marker, cellophane tape

Ice 2-layer round and 1-layer petal cakes smooth with spatula and prepare for stacked construction (p. 118). Divide round cake into 8ths. Pipe tip 16 zigzag garlands, 1 in. deep, on cake sides from division points; pipe tip 16 star garland below zigzag garland. On petal cake, use toothpick to mark connecting triangles, 2 1/2 in. wide at widest point, on cake sides. Fill in triangles with tip 16 stars. Add tip 18 star top and bottom borders on both cakes. Insert flower balloons inside spike. Arrange circus animals on petal tier; pipe tip 18 star candleholders between each circus animal and insert candles. Cut out triangle pennant from

construction paper, print message with marker and attach to straw with tape. Position Carousel Cake Top Set and attach straw and pennant with hot glue on top of carousel. Serves 48.



CUTESY

Critters



A. Happy Birthday, Spike!



Pans: Stand-Up Cuddly Bear Set, p. 186;
Mini Wonder Mold, p. 184

Tips: 4, 12, 18, p. 132-133

Colors: Leaf Green, Black, p. 125

Candy: Candy Melts®—White, p. 144;
Garden Candy Colors Set, p. 145

Recipe: Buttercream Icing, p. 105

Also: 2002 Pattern Book (Scales and
Toenail Patterns), p. 121; Cake Board,
Fanci-Foil Wrap, p. 177; Disposable
Decorating Bags, p. 130; large
marshmallows, waxed paper

*brand confectionery coating.

In advance, using patterns, make scales and toenails: Tint melted white candy violet using candy color. Cover patterns with waxed paper, outline and fill-in with melted candy in cut disposable bag. Tap gently to even out and refrigerate until firm. Carefully remove from waxed paper.

Bake and cool cakes using firm-textured batter such as pound cake. Trim ears from Bear cake. Cut Mini Wonder Mold.

B.





cake in half. Attach Mini Wonder Mold half to back of bear with icing. Attach large marshmallows with icing to build up tail area (cut in gradually shorter pieces to taper towards bottom). Cover tail area and build up face and arms with tip 12 in buttercream. Pipe-in tip 12 whites of eyes and bottoms of feet. Add tip 4 dot pupils and nostrils, string mouth. Cover face and body with tip 18 stars. Insert candy scales and toenails. Serves 12.

B. A Birthday She'll Never Forget



Pan: Huggable Teddy Bear, p. 186

Tips: 3, 7, 16, 18, p. 132-133

Colors: Black, Rose, Lemon Yellow, Royal Blue, Christmas Red, p. 125

Recipes: Buttercream Icing, p. 105; Roll-Out Cookie Dough, p. 141

Also: 2002 Pattern Book (Eyes, Mouth, Ears, Trunk, Hat), p. 121; Cake Board, Fanci-Foil Wrap, p. 177; Rainbow Jimmies Sprinkle Decorations, p. 127; 4 in. Lollipop Sticks, p. 147; lightweight cardboard, cake markers, cellophane tape, cornstarch

Roll out dough; using patterns, cut two ears, trunk and hat. Bake and cool. Ice sides of cake smooth and immediately

press on rainbow jimmies. Ice ear cookies and bottoms of feet smooth. Lightly trace eyes and mouth patterns on cake with toothpick. Pipe-in tip 7 eyes and mouth, tip 3 bead tongue and dot pupils (smooth with finger dipped in cornstarch). Attach ears to cake with dots of icing; cover body with tip 16 stars. Place trunk on cake and pipe tip 3 lines on trunk; cover with tip 16 stars. Add tip 7 dot pads to feet (flatten and smooth with finger dipped in cornstarch). Ice hat cookie smooth; pipe tip 16 star circles. Insert lollipop sticks in top of cake to support hat; position hat. Pipe tip 16 pull-out fringe and pom-pom. Add tip 3 pull-out eyelashes. Cut sign from cardboard and decorate with markers. Attach lollipop stick to back of sign with tape. Build up additional tip 16 stars on end of trunk and insert sign. Add tip 18 rosette bottom border. Serves 12.

C. Barnyard Birthday Chorus



Pans: Holiday House, p. 206; Mini Wonder Mold, p. 184

Tips: 1, 1A, 2, 2B, 3, 5, 6, 8, 12, 13, 16, 17, 81, 233, p. 132-135

Colors: Brown, Black, Golden Yellow, Lemon Yellow, Ivory, Christmas Red, Royal Blue, Orange, Rose, p. 125

Recipes: Buttercream, Royal Icing, p. 105

Also: 13 x 19 Cake Boards (3 used), Fanci-Foil Wrap, p. 177; 8 in. Spatula, p. 130; 4 in. Lollipop Sticks, p. 147; Make-Any-Message Letter Press Set, p. 129; Meringue Powder, p. 124; toasted coconut, pretzel sticks

In advance, using royal icing and tips 1, 1A, 2, 3, 5, 6, 8, 12, 13 and 81, figure pipe barnyard animals (p. 111): one horse's head, four sitting pigs, one standing pig, two chickens in nest, four standing chickens, ten chicks, one sitting sheep, two standing sheep and two sitting cows. On waxed paper in royal icing, pipe tip 12 zigzag upper door, measuring $1\frac{3}{4}$ in x $1\frac{1}{2}$ in. Cover with tip 16 red stars; add tip 12 diagonal line in white. Let dry. Peel off and attach in perpendicular fashion to two lollipop sticks with royal icing.

Bake and cool Holiday House and 3 Mini Wonder Mold cakes. With spatula, ice front of barn smooth with red. Mark 2 in. x 3 in. door and ice upper half black. Mark $1\frac{1}{2}$ in. x $1\frac{1}{4}$ in. window. Ice black. Pipe tip 17 white lines and tip 3 black lines. Pipe tip 2B band roof. Cover barn

and lower door with tip 16 stars. Edge lower door and pipe criss-cross with tip 17 white lines. Insert royal icing upper door into cake. Pipe tip 3 pull-out string hay in window using Golden Yellow/Lemon Yellow combination.

Stack three 13 x 19 in. boards and wrap with Fanci-Foil Wrap. Position barn and ice around it in Brown/Ivory combination royal icing. Imprint birthday message with Make-Any-Message Set letters. Outline message with tip 2.

Decorate haystack Mini Wonder Mold cakes: Cut approximately 1 in. from bottom of two mini cakes. Place cakes on boards cut to fit. Using Golden Yellow/Lemon Yellow combination buttercream, cover cakes with tip 233 pull-out string hay. For fence, on waxed paper, attach pretzel sticks together with royal icing.

Arrange haystacks on board. Attach fence to cake sides and base with royal icing. Attach horse's head on door, chickens in window and on roof, and other animals on cake board with royal icing. Toast coconut by spreading on a cookie sheet and placing in a 300° oven for about 20 minutes. Sprinkle board with toasted coconut. Barn serves 12; each haystack serves 2.



B.

Disney's **MICKEY MOUSE**

C. Minnie's Saddlebag

Pan: Cookie Sheet, p. 142

Cookie: Tulip Comfort Grip™
Cookie Cutter, p. 139

Tip: 3, p. 132

Color: Brown, p. 125

Recipes: Roll-Out Cookie Dough, p. 141;
Buttercream Icing, p. 105

Also: Candy Melts®—Light Cocoa,
p. 144; Minnie Mouse Icing
Decorations, p. 217; chocolate licorice
twists, candy coated chocolates

Tint cookie dough brown. Roll out
dough 1/8 in. thick and cut out cookies.
Fold back top area of cookie to make bag
flap. Bake and cool. Pipe tip 3 pull-out
fringe on flap. Outline flap with tip 3.
Attach licorice handle, icing decoration
and candy button with melted candy.
Each serves 1.

B. She's An Ol' Cowhand



Pan: Minnie Mouse, p. 217

Tips: 2, 3, 16, 21, p. 132-133

Colors: Brown, Black, Golden
Yellow, Copper (Light Skintone),
Christmas Red, Creamy Peach, p. 125

Recipes: Buttercream Icing, p. 105;
Roll-Out Cookie Dough, p. 141

Also: 2002 Pattern Book (Hat, Dress,
Boot Button and Hands), p. 121;
8 in. Spatula, p. 130; toothpick

For hat, roll out cookie dough, 1/4 in.
thick, position pattern and cut out. Bake
and cool. Outline cookie with tip 3 and
fill in hat and brim with tip 16 stars. Set
aside.

Ice cake sides and background areas
smooth with spatula. Trace patterns
with toothpick. Outline Minnie, facial
features and boots with tip 3. Pipe-
in nose, whites of eyes, pupils,
mouth, tongue and star on boot with
tip 3 (smooth with finger dipped in
cornstarch). Cover face, dress, gloves,
boots and legs with tip 16 stars. Add tip
2 pull-out fringe on bottom of
dress. Add tip 21 rope
bottom border.
Position hat
cookie on cake.
Serves 12.

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C.

A. Tweety's Sweet On You!

Pan: Tweety, p. 223

Tips: 2, 3, 10, 16, p. 132

Colors: Lemon Yellow, Leaf Green, Violet,
Rose, Royal Blue, Orange, Brown,
Terra Cotta, p. 125

Recipes: Buttercream Icing, p. 105;
Color Flow Icing, p. 114

Also: 2002 Pattern Book (Butterfly, Small
Flower, Large Flower, Heart Pattern),
p. 121; Color Flow Mix, p. 124;
Parchment Triangles, p. 130; 8 in.
Spatula, p. 130; Cake Board, Fanci-Foil
Wrap, p. 177; waxed paper

Note: On color flow pieces, combine Violet and
Rose for purple and Leaf Green and Lemon
Yellow for green. Combine Orange and Brown
for orange color on cake.

Several days in advance, make the
following color flow pieces: 1 butterfly,
9 large (pink) flowers, 10 small (blue)
flowers, 14 hearts. Cover patterns with
waxed paper, outline patterns with tip 2

and full-strength color flow
icing. Let dry, then flow-in with
thinned color flow icing (see p. 114).
Make extras to allow for breakage
and let dry.

Ice sides and background areas smooth
with spatula. Outline Tweety and facial
features with tip 3. Pipe-in tip 3 beak,
eyes and inside mouth (smooth with
finger dipped in cornstarch). Cover
Tweety with tip 16 stars. Pipe tip 2 pull-
out eyelashes. Pipe tip 10 ball bottom
border. Position color flow pieces around
bottom border, butterfly on head. Using
full-strength color flow, pipe tip 2 name
on hearts; let dry. Position hearts
between hands. Serves 12.

Buttercream icing will break down color flow.
Position color flow pieces on a piece of plastic
wrap cut to fit, on sugar cubes or mini
marshmallows.

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A.



D. Star Power!

Pans: Powerpuff Girls™, p. 213; Cookie Sheet, p. 142

Tips: 3, 16, 21, p. 132-133

Colors: Powerpuff Girls Icing Color Set (includes Blossom Pink, Buttercup Green, Bubbles Blue and Peach), p. 213; Violet, Orange, Lemon Yellow, Black, Red-Red, p. 125

Recipes: Buttercream Icing, p. 105; Roll-Out Cookie Dough, p. 141

Also: Nesting Star Cookie Cutter, p. 141; Pink, Yellow Colored Sugars, p. 127; Cake Board, Fancy-Foil Wrap, p. 177; 8 in. Spatula, p. 130; cornstarch

In advance, tint dough pink and yellow. Cut a variety of star cookies using 3 smallest cutters. Decorate with colored sugar, bake and cool.

Ice cake sides and background areas smooth with spatula. Outline girls with tip 3. Pipe in whites of eyes with tip 3 (smooth with finger dipped in cornstarch). Cover girls, clothes and hair bow with tip 16 stars. Pipe tip 21 star bottom border. Position star cookies around cake. Serves 12.

E. Girls With Heart!

Pan: 8 x 2 in. Heart, p. 180

Tips: 3, 5, 7, 16, p. 132

Colors: Powerpuff Girls Icing Color Set (Pink used), p. 213

Recipes: Buttercream, Royal Icing, p. 105

Also: 2002 Pattern Book (Heart Pattern), p. 121; Cake Board, Fancy-Foil Wrap, p. 177; Flower Nail No. 7, p. 129; Powerpuff Girls Candle, p. 213; Meringue Powder, p. 124; 8 in. Spatula, p. 130; Flower Former Set, p. 137; waxed paper squares, toothpick

In advance, using royal icing and flower nail, make approximately 19 tip 7 "fat" daisies (p. 112) with tip 5 dot centers. Make extras to allow for breakage and let dry on flower formers.

Stack two 11½ in. cakes to form a 3 in. high cake. Ice smooth. Lightly trace heart pattern on cake top with toothpick. Cover top with tip 16 stars. Pipe tip 7 bead bottom border; attach flowers to bottom border. Pipe tip 3 bead hearts on cake sides. Position candle. Serves 10.

F. Saving The World With Cupcakes!

Pan: Standard Muffin, p. 182

Tips: 4, 5, p. 132

Colors: Powerpuff Girls Icing Color Set (blue, green and pink used), p. 213

Recipes: Roll-Out Cookie Dough, p. 141; Buttercream Icing, p. 105

Also: Powerpuff Girls Icing Decorations, p. 213; Powerpuff Girls Standard Baking Cups, Nesting Heart Cookie Cutter Set, p. 141; 8 in. Spatula, p. 130

Tint cookie dough pink. Roll out dough and cut cookies using second smallest heart cutter. Bake and cool.

Using spatula, ice cupcakes smooth in light blue icing. Pipe tip 4 and 5 lines and dots in various colors. Attach icing decorations to cookies with dots of icing. Position cookies. Each serves 1.



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A. Barney's™ Drumming Up Fun!



Pan: Barney, p. 212

Tips: 3, 4, 8, 16, 21, p. 132-133

Colors: Barney Icing Color Set (includes Purple and Green), p. 212; Lemon Yellow, Black*, Royal Blue*, Christmas Red*, p. 125

Recipe: Buttercream Icing, p. 105

Also: 2002 Pattern Book (Drum and Cymbals Pattern), p. 121; Cake Board, Fancy-Foil Wrap, p. 177; 8 in. Spatula, p. 130; toothpicks, cornstarch

Ice background, banner and package areas of cake smooth with spatula. Trace pattern on cake with toothpick.

Outline Barney, drums, cymbals and banner with tip 3. Cover Barney with tip 16 stars. Pipe-in eyes and mouth with tip 3; smooth with finger dipped in cornstarch. Pipe-in tip 8 drums. Smooth with finger dipped in cornstarch. Pipe rims of drums with tip 8. Edge drums with tip 3 dots. Pipe-in tip 4 cymbals; smooth. Add tip 3 dot bolt and motion lines.

Pipe tip 3 staff lines on banner. Pipe tip 3 messages, dot and string notes. Add tip 4 outline drumsticks with ball tips in Barney's hands. Add tip 21 shell bottom border. Serves 12.

*For smaller areas of color, you may substitute Wilton Tube Decorating Icing and Coupler Ring Set (p. 126).

B. Barney's™ Pop Tunes

Pans: Round Cookie Treat, p. 143; Cookie Sheet, Cooling Grid, p. 142

Tips: 1, 2, p. 132

Colors: Red-Red, Black*, p. 125

Recipes: Royal Icing, p. 105; Roll-Out Cookie Dough, p. 141; Poured Cookie Icing, p. 116

Also: Barney Icing Decorations, p. 212; 8 in. Cookie Treat Sticks, p. 143; Meringue Powder, p. 124

Bake and cool cookies on sticks following package directions. Place cookies on cooling grid that has been positioned over cookie sheet. Cover cookies with poured icing. Let dry. Using royal icing, pipe tip 1 dot and string staff and musical notes. Attach icing decorations with dots of icing. Print tip 2 message. Each serves 1.

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B. Tina



C. Elmo on Parade!

Pan: Elmo, p. 219

Tips: 3, 5, 14, 16, 21, p. 132-133

Colors: No-Taste Red, Black, Royal Blue, Lemon Yellow, Orange, p. 125

Recipe: Buttercream Icing, p. 105

Also: 2002 Pattern Book (Drum), p. 121; Cake Boards, Fancy-Foil Wrap, p. 177; 4 in. Lollipop Sticks, p. 147; two large gumballs, toothpick

Ice cake sides, background, tummy, gift, and ice cream cone areas smooth. Trace drum pattern on cake top with toothpick. Outline body, facial features and hat using tip 3. Pipe-in tip 5 drum head, eyes and nose; smooth with finger dipped in cornstarch. Outline drum

using tip 5. Pipe tip 3 lattice on sides of drum, fill-in pipe with tip 14 stars. Cover Elmo and hat with tip 16 stars. Add tip 16 pull-out star pom-pom and drum strap. Cut holes in gumballs and insert lollipop sticks. Position sticks in hand areas. Outline hands with tip 3; cover with tip 16 stars. Pipe tip 21 shell bottom border. Add tip 3 dot and string musical notes on cake sides. Pipe tip 2 message. Serves 12.

D. Elmo's Drum Solo

Pans: 9 x 13 x 2 in. Sheet, p. 180; Cookie Sheet, Cooling Grid, p. 142

Tip: 5, p. 132

Colors: Royal Blue, Christmas Red, p. 125

Recipe: Buttercream Icing, p. 105

Also: Yellow Candy Melts®, p. 144; Elmo Icing Decorations, p. 219; Circle Metal Cookie Cutter, p. 140; black shoestring licorice, mini jawbreakers

Bake and cool 1-layer sheet cake. Cut cake rounds with cookie cutter. Place cake rounds on cooling grid that has been positioned over cookie sheet. Cover cakes with melted candy. Let dry. Using buttercream, cover drum top with tip 5 spiral motion. Pipe tip 5 outline "criss-cross" on drum side. Add tip 5 bead top and bottom borders. Position icing decoration. Cut licorice to desired length for drumsticks; attach mini jawbreakers with icing. Position drumsticks on cake. Each serves 1.

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E. Bob & Larry Drop In

Pan: VeggieTales®, p. 212

Tips: 3, 8, 16, 21, p. 132-133

Colors: VeggieTales® Icing Color Set (includes Larry the Cucumber Green, Bob the Tomato Red, Golden Yellow and Black), p. 212; Royal Blue, Orange, Violet, Icing Colors, p. 125

Recipe: Buttercream Icing, p. 105

Also: 2002 Pattern Book (Party Hats), p. 121; Cake Board, Fanci-Foil Wrap, p. 177; cornstarch

Cut out hat patterns from cake board, wrap with foil and set aside.

Ice sides and background areas of cake smooth. Outline Larry the Cucumber and Bob the Tomato with tip 3 strings. Pipe-in tip 8 whites of eyes, teeth and inside mouths (smooth with finger dipped in cornstarch). Pipe-in tip 3 pupils and dot eye highlights (smooth with finger dipped in cornstarch). Pipe tip 3 division line on Bob's teeth. Cover Larry and Bob with tip 16 stars, build up noses by overpiping with tip 16 stars.

Cover hats with tip 16 stars, add tip 16 pull-out fringe on hat bottom and top tassel. Attach hats to cakes with icing. Pipe tip 3 dot and string confetti on cake sides. Add tip 21 ball border. Serves 12.

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F. VeggieTales® In Personal Portions

Pan: Standard Muffin, p. 182

Tips: 2, 9, 32, p. 132-133

Colors: Violet, Lemon Yellow, Royal Blue, p. 125

Recipe: Buttercream Icing, p. 105

Also: VeggieTales® Standard Baking Cups, p. 212; VeggieTales® Icing Decorations, p. 212; Rainbow Nonpareils Sprinkle Decorations, p. 127

Pipe tip 32 swirl motion on top of cupcake. Sprinkle with nonpareils. Pipe tip 9 pull-out hats on icing decorations; add tip 2 pull-out fringe. Position icing decoration on cupcake. Each serves 1.

G. Blue's House

Pan: Holiday House, p. 206

Tips: 2, 3, 4, 5, 10, 16, 349, p. 132-133

Colors: Black, Violet, Christmas Red, Lemon Yellow, Orange, Royal Blue, Kelly Green, p. 125

Candy: Candy Melts®—White (1 pk.), p. 144; Blue's Clues Fun Food Mold, p. 220; Primary and Garden Candy Colors Sets, p. 145; 4 in. Lollipop Sticks, p. 147

Recipe: Buttercream Icing, p. 105

Also: 2002 Pattern Book (Chimney and Door Pass-through Patterns), p. 121; Cake Board, Fanci-Foil Wrap, p. 177; Blue's Clues Candle, p. 220; Disposable Decorating Bags, p. 130; Decorator Brush Set, p. 147; shredded coconut, spice drops, zip-close plastic lunch bag, waxed paper

*brand confectionery coating

In advance, mold candies using "painting" and "layering" methods (p. 115):

To make chimney and door pass-through, place waxed paper over patterns. Use melted candy in cut disposable bag to outline and pipe-in patterns. Refrigerate all candy until firm; unmold; set aside.

For grass, place shredded coconut in plastic bag with a few drops of green color. Knead until color is completely blended.

Secure cake to foil-covered board with icing. Ice roof area and peak of house smooth in Christmas Red. Pipe tip 3 spirals on front of house and tip 10 outline roof in Christmas Red/Violet combination. Ice door smooth in Violet/Royal Blue combination. Outline tip 4 door and door doorknob in Black. Ice window areas smooth with Pink icing. Cover house with tip 16 stars in Lemon Yellow/Orange combination; pipe-in tip 5 curtains in Christmas Red; add tip 2 dot centers. Pipe tip 3 stems and tip 349 leaves. Attach lollipop stick to back of chimney with melted candy. Insert into roof. Sprinkle coconut on base. Cut stick on mailbox lollipop; insert into spice drop and position in grass. Attach candy pass-through to door with icing. Position candies and candle. Serves 12.

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H. Take Note Of Blue!

Pan: Cookie Sheet, p. 142

Cookie: Square Crinkle Comfort Grip™ Cutter, p. 139

Tip: 7, p. 132

Recipe: Large Batch Roll-Out Cookie Dough, p. 116

Also: Blue's Clues Icing Decorations, p. 220; Yellow Candy Melts®, p. 144; Disposable Bags, p. 130; pull-apart shoestring licorice

Cut and bake cookies. Immediately after removing from oven, cut six holes in top of cookies with small end of tip 7. Let cool.

Using melted candy in cut disposable bag, outline and pipe-in top of cookie; let set, then position icing decoration. Lace shoestring licorice through holes and secure on back with melted candy. Each serves 1.





A.

A. Have A Balloon On Bugs!

Pan: Bugs Bunny, p. 223

Tips: 3, 16, 21, p. 132-133

Colors: Terra Cotta, Creamy Peach, Black, Royal Blue, p. 125

Recipe: Buttercream Icing, p. 105

Also: Cake Board, Fanci-Foil Wrap, p. 177; 3 balloons, curling ribbon, black marker

Ice cake sides and background areas smooth. Outline body, facial features and gloves with tip 3. Pipe in tip 3 whites of eyes, pupils, nose, teeth, inside ears and cuffs (smooth with finger dipped in cornstarch). Position ribbons in hand; attach with icing. Cover fur and gloves with tip 16 stars; add tip 16 pull-out clump of hair. Pipe tip 3 pull-out whiskers. Add tip 21 shell bottom border. Use marker to write message on balloons and tie balloons to ribbons. Serves 12.

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B. He's A Hollywood Star

Pans: Mini Star, p. 184; Cooling Grid, p. 142

Color: Orange, p. 125

Recipe: Quik-Pour Fondant Icing, p. 106

Candy: Candy Melts®—White, Light Cocoa, p. 144; Looney Tunes Lollipop Mold, p. 223; Garden Candy Colors Set, p. 145

Also: Rainbow Nonpareils Sprinkle Decorations, p. 127; Decorator Brush Set, p. 147; waxed paper

*brand confectionery coating

Tint portions of melted white candy gray (use black), green and pink using candy colors. Mold a variety of candies using "painting" method (p. 115). Bake and cool cakes. Place star cakes on cooling rack that has been positioned over cookie sheet. Cover with poured icing and immediately sprinkle with nonpareils. Let dry completely on waxed



paper. Attach candy to cakes with melted candy. Each serves 1.

C. Thomas Carries The Party!



Pans: Thomas The Tank Engine, p. 218; 9 x 5 in. Loaf, p. 182

Tips: 3, 4, 6, 16, p. 132

Colors: Royal Blue, Red-Red, Golden Yellow, Black, p. 125

Candy: Candy Melts®—White (1 pk.), p. 144; Primary Candy Colors Set, p. 145; 4 in. Lollipop Sticks, p. 147; Time Candy Mold, p. 146

Recipes: Buttercream, Royal Icing, p. 105

Also: Cake Boards, Fanci-Foil Wrap, p. 177; Decorator Brush Set, p. 147; vanilla sandwich cookies, curling ribbon

Tint melted white candy yellow, red and green using candy colors. Mold variety of "package" lollipops using layering method (p. 115). Refrigerate firm; unmold.

Ice sides and background areas of Thomas cake smooth. Pipe tip 3 wh using heavy pressure; add tip 3 dot center hubs, string spokes and rim shadows. Outline engine, headlights, brake shafts, facial features, number windows with tip 3 strings. Outline engine details with tip 16 strings. Pipe eyes, pupils, inside mouth, headlights, brake shafts with tip 3 (smooth with finger dipped in cornstarch). Cover engine around face and smokestack with tip 16 zigzags. Cover face, cab, window, running board, bumper and number with tip 16 stars. Pipe tip 6 bead bottom border, leaving area of wheels open. Pipe tip 16 outline tra

For party car, ice bottom side smooth with spatula. Outline with tip 3; fill in tip 16 stars. Attach cookie wheels with dots of icing. Pipe tip 16 star hubcaps. Add tip 16 outline tracks. Insert car packages into top of cake. Attach car ribbon with dots of icing. Print tip 4 name. Thomas cake serves 12; each car serves 6.

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B.

C.

THOMAS & FRIENDS

D. Tracking Thomas

Pan: Mini Loaf, p. 182

Tips: 3, 16, 225, p. 132-134

Colors: Kelly Green, Red-Red, Golden Yellow, Black, p. 125

Recipes: Buttercream, Royal Icing, p. 105

Also: Thomas and Friends Cake Top Set, p. 218; Cake Boards, Fanci-Foil Wrap, p. 177; Meringue Powder, p. 124; 8 in. Spatula, p. 130; pretzel sticks, spice gumdrops, brown granulated sugar

In advance, using royal icing, pipe approximately 20 tip 225 drop flowers for each mini cake; add tip 3 dot centers. Make extras to allow for breakage and let dry.

For trees, insert pretzel sticks into spice drops. With royal icing, pipe tip 16 swirl on top for height. Pipe tip 16 pull-out star branches in royal icing, starting at bottom. Let dry.

Ice mini cakes smooth in buttercream with spatula. Pipe tip 3 outline tracks; sprinkle with brown sugar for sand. Insert trees into cake; add tip 16 pull out grass bottom border and around trees. Position drop flowers and topper. Each serves 1.



F. Mickey And Friends Together For You!



Pans: Mickey Face, p. 216; 16 x 3 in. Round, p. 178

Tips: 3, 4, 16, 18, p. 132-133

Colors: Copper (Light Skintone), Black, Red-Red, Terra Cotta, p. 125

Candy: Candy Melts®—White (2 pks.), p. 144; Primary and Garden Candy Color Sets, p. 145; Mickey and Friends Lollipop Mold, p. 216

Recipe: Buttercream Icing, p. 105

Also: Ready-To-Use Rolled Fondant (4 pks.), p. 136; 18 in. Cake Boards (3 needed), Fanci-Foil Wrap, p. 177; Slenders Decorating Bags, p. 150; Disposable Decorating Bags, p. 130; Decorator Brush Set, p. 147; Easy-Glide Fondant Smoothers, p. 136; Wooden Dowel Rods, p. 174

*brand confectionery coating

In advance, mold a variety of candies using "painting" method (p. 115). Refrigerate until firm; unmold.

Prepare 1-layer 3 in. high cake for stacked construction (p. 118). Prepare for rolled fondant by lightly icing with buttercream. Cover cake with fondant; smooth with Easy-Glide Smoothers. Pipe tip 18 star bottom border in buttercream.

On Mickey cake, outline facial features with tip 3. Pipe-in whites of eyes, pupils, nose, mouth and tongue with tip 3 (smooth with finger dipped in cornstarch). Cover face and ears with tip 16 stars.

Position Mickey cake on round cake. Print tip 4 message. Attach candies to cake sides with dots of icing. Serves 42.

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Disney's Winnie the Pooh

E.



E. Pooh Is Pleased!

Pans: Pooh Face, p. 215;

16 x 2 in. Round, p. 180

Tips: 2, 3, 4, 16, 32, p. 132-133

Colors: Pooh Icing Color Set (includes Red, Pooh Gold, Royal Blue, Black), p. 215; Violet, Lemon Yellow, Kelly Green, p. 125

Recipe: Buttercream Icing, p. 105

Also: Cake Board, Fanci-Foil Wrap, p. 177; Dowel Rods, p. 174; sugar ice cream cone

Ice 2-layer round cake smooth and prepare for stacked construction (p. 118).

Position Pooh cake on foil-covered cake board, cut to fit. Outline mouth, chin and eyebrows with tip 3; pipe-in tip 3 eyes and nose (smooth with finger dipped in cornstarch). Pipe tip 16 stars on face and shirt. Position Pooh cake on top of round cake. Cover sugar cone with tip 16 stars; position on head. Add tip 16 pull-out star fringe and pom-pom. Pipe tip 2 dot and string confetti on cake sides and top. Pipe tip 4 ball balloons with tip 2 strings on cake sides. Add tip 32 shell bottom border. Print tip 3 message. Serves 72.

cookies on cooling rack that has been positioned over cookie sheet. Cover cookies with melted yellow candy. Let set. Using melted red candy in cut disposable bag, pipe drop string on "cake" sides. Let set. Using melted white candy in cut disposable bag, pipe bead top and bottom borders. Attach candy mint "candle" with melted candy; pipe flame with melted candy. Position "cake" on cupcake and add party picks. Each serves 1.

Also: Pooh Cake Pick Set, p. 215; Pooh/Tigger Standard Baking Cups, p. 215; Disposable Decorating Bags, p. 130; Cooling Grid, p. 142; 8 in. Spatula, p. 130; vanilla sandwich cookie, red mini candy mint

Ice cupcakes smooth with spatula. To make mini "cake", place vanilla sandwich

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G. Happy Day From Piglet & Pooh

Pans: Standard Muffin, p. 182; Cookie Sheet, p. 142

Recipe: Buttercream Icing, p. 105

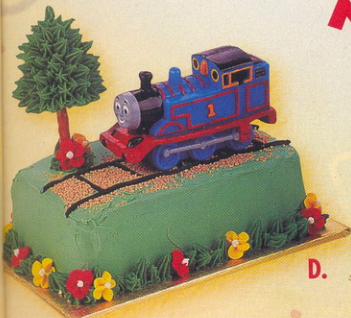
Candy: Candy Melts®—White, Yellow, Red (1 pk. each), p. 144

Disney's MICKEY MOUSE

F.



D.



POKÉMON

Gotta catch 'em all!



C. World Of Pokémon



Pans: Pokémon, p. 221; 16 x 2 in. Round, p. 180

Tips: 5, 18, 21, p. 132-133

Colors: Pokémon Icing Colors Set, p. 221

Candy: Pokémon Lollipop Mold, p. 221; Candy Melts®—Yellow, White (2 pks. each), Light Cocoa (1 pk.), p. 144; Primary and Garden Candy Colors Sets, p. 145; Candy Melting Plate, p. 147

Recipe: Buttercream Icing, p. 105

Also: Cake Circles (18 in. and 10 in. needed), Fancy-Foil Wrap, p. 177; Cake Dividing Set, p. 129; Disposable Decorating Bags, p. 130; Decorator Brush Set, p. 147; Plastic Dowel Rods, p. 174; Plastic

*brand confectionery coating

In advance, use inside of Pokémon pan to make Pikachu candy plaque using "painting" method (p. 115). Fill-in eyes, ears, nose, mouth and cheeks. Refrigerate until firm, then fill pan with yellow candy for rest of body. Refrigerate

until firm, about 30 minutes. Carefully unmold character from pan by inverting cake board cut to fit. Set aside.

Mold four of each Pokémon character from lollipop molds using "painting" method (p. 115) and the following: For Charmander, yellow tummy, red yellow tail, orange body, light cocoa mouth, green/black eyes, black nose, eyebrows. For Squirtle, light cocoa back, green/yellow shell front, brown/black eyes, black nose and mouth. For Gengar, purple body, white teeth, black outline orange eyes, black dots. Refrigerate until firm, unmold. Set aside.

Ice 2-layer 16 in. round cake smooth. Position 10 in. cake board on top of cake and trace with toothpick. Remove cake board. Use Cake Dividing Set to divide outer area of cake into 12ths. Outline outer and inner cake circles and division marks with tip 5. Cover divided areas with tip 18 stars. Add tip 21 rosette bottom border. C. plastic dowel rods 1 in. taller than cake position in cake to support areas where candy plaque will rest. Position candy plaque on dowel rods and candies on cake. Serves 60.

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SCOOBY-DOO!

A. Throw 'Em A Bone!

Pan: Cookie Sheet, p. 142

Cookie: Dog Bone Cookie Cutter, p. 141

Tip: 3, p. 132

Color: Teal, p. 125

Recipe: Roll-Out Cookie Dough, p. 141; Color Flow Icing, p. 114

Also: Scooby-Doo Icing Decorations, p. 213; Color Flow Mix, p. 124

Roll out and cut bone cookies. Bake and cool. Use tip 3 and full-strength Color Flow to outline cookies; flow in with thinned color flow. Let dry. Use tip 3 and full-strength color flow to attach icing decorations to cookies and print message. Each serves 1.

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B. Big-Time Scooby Snack



Pan: Scooby-Doo, p. 213

Tips: 3, 5, p. 132

Colors: Scooby-Doo Icing Color Kit, p. 213

Recipes: Buttercream Icing, p. 105; favorite crisped rice cereal treat recipe (2 recipes needed)

Also: Candy Melts®—Light Cocoa, p. 144; Cake Board, Fancy-Foil Wrap, p. 177; cornstarch

Prepare two recipes of crisped rice cereal treats. Add 1 pk. cocoa Candy Melts to melted marshmallow/butter mixture. Press mixture into greased pan to shape; remove and let set on foil-covered cake board. With buttercream, outline tip 3 facial features, inside ears, collar and tag. Pipe-in tip 3 eyes, pupils, mouth, tongue and inside ears. Pipe-in tip 5 collar, tag and nose (smooth all piped-in areas with finger dipped in cornstarch). Serves 12.

B.



A.





D.

D. Taz Kicks Back!

Pan: Tasmanian Devil, p. 223

Tips: 3, 16, 233, p. 132-133

Colors: Royal Blue, Violet, Orange, Red-Red, Leaf Green, Lemon Yellow, Brown, Creamy Peach, Terra Cotta, p. 125

Recipes: Roll-Out Cookie Dough, p. 141; Buttercream Icing, p. 105

Also: 2002 Pattern Book (Taz Eyes, Mouth, Soccer Ball), p. 121; Circle Cookie Cutter, p. 141; Cake Board, Fanci-Foil Wrap, p. 177, toothpick

Cut out and bake round cookie. Trace soccer ball pattern on cookie with toothpick.

Outline cookie with tip 3 in royal blue/violet icing combination. Cover panels with tip 16 stars. Set aside.

Ice sides and background of cake smooth with leaf green/lemon yellow icing combination. Trace eyes and mouth pattern with toothpick. Outline body and facial features with tip 3 and royal blue/violet icing combination. Ice mouth smooth in brown. Pipe tip 3 tongue in creamy peach/terra cotta/red-red icing combination (smooth with finger dipped in cornstarch). Pipe inside of ear with tip 3 and creamy peach icing. Pipe-in tip 3 eyes, eyebrows, nose, soles of shoes. Cover shirt (orange/red-red icing combination), pants (leaf green/lemon yellow combination), fur and shoes with tip 16 stars. Add tip 3 dot pupils and nose highlights; add tip 3 pull-out teeth. Pipe tip 233 pull-out grass bottom border. Position cookie. Serves 12.

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E. Taz Stars

Pans: Mini Star, p. 184; Cooling Grid, p. 142

Colors: Lemon Yellow, p. 125

Recipe: Poured Icing, p. 106

Candy: Candy Melts®—White, Light Cocoa, p. 144; Looney Tunes Lollipop Mold, p. 223; Primary and Garden Candy Colors Sets, p. 145

Also: Rainbow Nonpareils Sprinkle Decorations, p. 127; Decorator Brush Set, p. 147; waxed paper

Tint portions of melted white candy pink and black using candy colors. Mold a variety of candies using "painting" method (p. 115). Bake and cool cakes. Place cakes on cooling rack that has been positioned over cookie sheet. Cover with poured icing and immediately sprinkle with nonpareils. Let dry completely on waxed paper. Attach candy to cakes with melted candy. Each serves 1.



E.

F. Show Of Strength

Pan: Batman Beyond™, p. 222

Tips: 1, 3, 16, p. 132-133

Colors: Batman Beyond™ Icing Color Set (red, black and green used), p. 222

Recipe: Buttercream Icing, p. 105



F.



G.

Also: 2002 Pattern Book (Bats and Lettering Patterns), p. 121; 8 in. Spatula, p. 130; Cake Board, Fanci-Foil Wrap, p. 177; toothpicks

Ice sides and background area of cake smooth with spatula. Pipe-in tip 1 eyes and mouth (smooth with finger dipped in cornstarch). Outline tip 3 head, body and free form design on cake sides. Cover sides, head, and body with tip 16 stars. Trace lettering and bats pattern with toothpick. Pipe-in bats and large letters with tip 3; pipe smaller lettering with tip 1. Serves 12.

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G. Batman Beyond™ Birthday Cupcakes



Pan: Standard Muffin, p. 182

Tip: 1, p. 132

Color: Royal Blue, p. 125

Recipe: Buttercream Icing, p. 105

Also: Batman Beyond™ Icing Decorations, p. 222; Batman Beyond™ Baking Cups, p. 222; 8 in. Spatula, p. 130

Ice cupcake smooth with spatula. Pipe tip 1 lines radiating from center; extend some lines to cupcake edge. Pipe tip 1 random dots. Attach icing decorations with dots of icing. Each serves 1.



HAPPY BEE DAY
SARAH



B.

A.



B. The Birthday B-U-Z-Z!

Pans: Sports Ball Pan Set, p. 187; First and Ten Football, p. 187

Tips: 4, 32, p. 132-133

Colors: Lemon Yellow, Brown, p. 125

Recipes: Buttercream, Chocolate Buttercream, p. 105

Also: 2002 Pattern Book (Bee's Wings), p. 121; Cake Boards, Fanci-Foil Wrap, p. 177; Parchment Paper, p. 130; uncooked spaghetti, sugar ice cream cone, malted milk balls, craft block, craft knife, black marker

To make antennae, cut two pieces of uncooked spaghetti approximately 4 in. long. Fill decorating bag, fitted with tip 4, with chocolate buttercream. Insert a piece of uncooked spaghetti into open end of tip; as you squeeze bag, pull spaghetti out of tip, coating "antenna" with icing. Insert end into craft block to set. When set, use a craft knife to cut a hole in malted milk balls. Insert malted milk balls on end of antenna.

To make wings, trace pattern on parchment paper and cut. Write message with black marker. Set aside.

Cover both cakes (1/2 of ball and football) with tip 32 stars. Stripes on body are 2 inches wide. Cut sugar cone leaving a 2 in. tip, and insert for stinger; cover with tip 32 stars. Pipe tip 4 dot eyes and string mouth. Insert antennae and wings. Serves 18.

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A. Lazin' On A Daisy

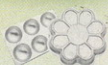
Pans: Flower Power™, p. 220; Mini Ball, p. 187

Tips: 1A, 3, 16, 18, 21, 366, p. 132-133

Colors: Leaf Green, Sky Blue, Black, Christmas Red, Lemon Yellow, p. 125

Recipe: Buttercream Icing, p. 105

Also: Cake Board, Fanci-Foil Wrap, p. 177; black shoestring licorice, black mini jawbreakers



For ladybug, pipe tip 3 string down center of Mini Ball cake. Cover body with tip 16 red and black stars. Pipe tip 1A head; overpipe with three layers of tip 16 stars to form ball shape. Pipe tip 3 dot eyes and pupils, string mouth. Insert 1 in. pieces of licorice for antennae; attach black mini jawbreakers with icing.

Ice flower cake smooth. Fill in petals with tip 18 strings. Cover center of flower with tip 21 stars. Pipe tip 366 leaf bottom border. Position ladybug on cake. Serves 13.

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Find more fun ideas using the Sports Ball Pan, on-line.

BIRTHDAY Bugs



C.

C. Bright Flight

Pans: 8 x 2 in. Heart, p. 178; Mini Ball, p. 187

Tip: 2A, p. 132

Colors: Orange, Rose, Lemon Yellow, Leaf Green, p. 125

Recipe: Buttercream Icing, p. 105

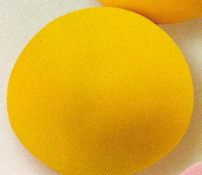
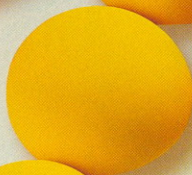
Also: Ready-To-Use Rolled Fondant (3 pks.), Easy-Glide Fondant Smoothers, p. 136; Cake Board, Fancy-Foil Wrap, p. 177; Decorator Brush Set, p. 147; black shoestring licorice, mini candy-coated chocolates

Several days in advance, cut two 6 in. pieces of licorice for antennae. Roll into curls; let dry.

Bake and cool two 1-layer heart cakes and 4 mini ball cakes. Tint two boxes of fondant orange and 1/2 box yellow. Prepare cakes by lightly icing with buttercream and cover with fondant. Smooth with Easy-Glide Smoothers.

Tint a 1 in. diameter ball of fondant lime green (combine yellow and green to achieve shade). For spots on wings, cut dots from fondant with large opening of tip 2A, attach with brush dipped in water.

Tint remaining fondant rose; roll out into four 5/8 in. diameter ropes, 10 inches long. Position ropes on cake with brush dipped in water. Attach chocolate candy eyes with buttercream icing. Cut and attach pieces of shoestring licorice for mouth and eyelashes with buttercream. Insert antennae. Serves 14.



D.

D. Flutter Pops

Candy: Candy Melts®—Pink, Orange (1 pk. each), p. 144; 6 in. Lollipop Sticks, p. 147

Also: Disposable Decorating Bags, p. 130; Nesting Heart Cutter Set, p. 141; Non-Stick Cookie Sheet, p. 142; wooden skewers, 3 in. chocolate nougat candy, black shoestring licorice, mini jawbreakers

To make candy plaque wings, position second smallest heart cutter on cookie sheet and fill to top edge with melted candy. Refrigerate until firm.

Make two wings for each butterfly.

Divide nougat candy into fourths. Roll each piece into a ball and make hole in center with wooden skewer. Position on end of lollipop stick. Cut licorice into 3/4 in. pieces. Use skewer to make two holes in top of nougat candy head; insert licorice in holes. Attach wings to back of butterfly with melted candy; let set. Pipe dots on wings with melted candy in cut disposable bag. Attach jawbreakers to antennae with melted candy.

Each serves 1.

*brand confectionery coating



E.

E. Caterpillar Cutie

Candy: Truffles Mold, p. 145; Candy Melts®—White, Dark Green, Light Cocoa, p. 144; Primary Candy Colors Set, p. 145

Also: Parchment Triangles, p. 130; black shoestring licorice, black mini jawbreakers

Add a little white candy into dark green to achieve shade used; add red color to white to make pink. Tint portions of white candy yellow and orange using candy colors.

Mold solid body sections in truffles mold using green, orange, pink and yellow candy. Refrigerate until firm. Unmold and position on waxed paper. Using melted candy in cut parchment bag, pipe eyes, nose and mouth. For antennae, cut shoestring licorice and attach mini jawbreakers with melted candy. Attach antennae to head with melted candy. Each serves 1.

Too

Cute!

A.



A. She Found Her Sheep



Pans: Baby Doll, p. 186; Mini Ball, p. 187
Tips: 1, 1A, 2, 3, 7, 12, 13, 16, 18, 124, 126, p. 132-135

Colors: Sky Blue, Copper (Light Skintone), Rose, Lemon Yellow, Golden Yellow, Black, p. 125

Recipe: Buttercream Icing, p. 105

Also: 13 in. x 19 in. Cake Board, 6 in. Round Cake Board (2 needed), Fancy-Foil Wrap, p. 177; 8 in. Spatula, p. 130; all-white candy cane, large marshmallows (8 needed); cornstarch

Note: Combine Lemon Yellow with a little Golden Yellow to achieve hair color.

Bake and cool doll cake and two mini ball cakes. Ice sides and background areas of doll cake smooth. Outline face, bodice, hands, arms, legs, shoes, socks, bows and waist shawl with tip 3; pipe in shoes with tip 7. Cover face, legs, bodice, socks, hands, arms, bows and waist shawl with tip 16 stars; overpipe nose with tip 16 stars. Pipe tip 3 outline mouth. Add tip 3 dot eyes and pupils; flatten and smooth with finger dipped in cornstarch. Pipe tip 1 pull-out string eyelashes. Add tip 16 pull-out star hair. Pipe two rows of tip 124 ruffles for hat,

one row for collar. Pipe seven rows of tip 126 ruffles for skirt. Position candy cane "staff". Outline tip 3 hands and bow on "staff"; cover with tip 16 stars. Overpipe hand holding staff for added dimension. Pipe tip 3 dot button on staff bow; smooth with finger dipped in cornstarch. Pipe tip 18 star bottom border.

For sheep, place ball cakes on boards and attach to marshmallow legs with buttercream. Pipe tip 1A ball head and tip 12 pull-out ears. Pipe in inside ears with tip 3; smooth with finger dipped in cornstarch. Pipe tip 13 rosettes on body. Add tip 2 dot and string facial features. Doll cake serves 12; each sheep serves 1.

B. Love Is Everywhere!



Pans: Mini Stand-Up Bear, p. 186; 12 x 2 in. Heart, p. 194

Tips: 2, 3, 9, 13, p. 132-133

Colors: Violet, Rose, Brown, Lemon Yellow, Kelly Green, Black, p. 125

Cookie: Heart Nesting Cutter Set, p. 141; Blossom Nesting Cutter Set, p. 141

Recipe: Buttercream Icing, p. 105

Also: 2002 Pattern Book (Center Heart), p. 121; Cake Board, Fancy-Foil Wrap, p. 177; Ready-To-Use Rolled Fondant (3 pks.), Easy-Glide Fondant Smoothers, Quick Ease Roller, p. 136; Cool Color Glitter Candles, p. 151; Decorator Brush Set, p. 147; sharp knife, cornstarch

Bake and cool bear cake and two heart cakes, 1 1/2 in. deep. Stack hearts to form one 3 in. high cake.

Prepare heart cake for rolled fondant by lightly icing with buttercream. Cover cake with 2 pks. of fondant, tinted rose. Tint 1/4 of remaining pk. of fondant yellow. Roll out and cut center heart, using pattern. Attach to top of cake using brush dipped in water. For remaining fondant, tint 1/4 Green, 1/4 Violet, leave 1/4 White. Roll out green and violet fondant; cut various sizes of hearts using three smallest heart cutters. Roll out white fondant and cut daisies using smallest blossom cutter; use sharp knife to extend petal sections for more definition. Cut daisy centers using large opening of tip 3 and yellow fondant. Attach centers with brush dipped in water. Attach hearts and daisies to cake with brush dipped in water; cut small portions from some hearts so that shapes can nest together.

Use smallest heart cutter to cut out pink fondant heart for bear; set aside. Place bear on board cut to fit. To decorate bear, ice bottoms of feet and inside of ears smooth. Pipe in tip 3 eyes, nose and mouth smooth with finger dipped in cornstarch. Cover remainder of bear with tip 13 stars. Position fondant heart on bear. Build up tip 9 arms around heart and overpipe with tip 13 stars. Cut a 1/4 in. x 3 in. long strip of pink fondant; shape into bow and attach to bear with buttercream. Cut a small portion from center fondant heart where bear will sit. Position bear on cake. Print tip 2 messages. Position candles. Serves 25.



C. Ice Cream Sandwich Cookies

Pan: Cookie Sheet, p. 142

Colors: Lemon Yellow, Brown, p. 125

Cookie: Ice Cream Cone Cutter, p. 141

Candy: White Candy Melts® (1 pk.), p. 144; Primary and Garden Candy Colors Sets, p. 145

Recipe: Roll-Out Cookie Dough, p. 141

Also: Rainbow Nonpareils Sprinkle Decorations, p. 127; 8 in. Straight Spatula, p. 130; vanilla ice cream

*brand confectionery coating

Tint dough with a combination of Lemon Yellow and Brown to create ice cream cone color. Roll out dough and cut 2 ice cream cone cookies for each sandwich needed. Using spatula, score lattice pattern on half the cookies; bake. While cookies are still warm, imprint score lines again.

Tint melted candy peach (light orange) using Primary Colors Set and green and pink using Garden Colors Set. Using spatula, cover top of scored cones with melted candy; add nonpareils. Refrigerate until firm. Let vanilla ice cream soften, spread approximately 3/4 in.

thick in cookie sheet. Place cookie sheet in freezer to harden, cut ice cream cone shapes with cookie cutter. Sandwich ice cream between two cookies. Keep frozen until ready to serve. Each serves 1.



D. Colossal Cone!

Pan: Flower Pot, p. 185

Tip: 7, p. 132

Colors: Rose, Lemon Yellow, Brown, p. 125

Recipe: Buttercream Icing, p. 105

Also: Rainbow Nonpareils Sprinkle Decorations, p. 127; 13 in. Angled Spatula, p. 130; Cake Board, Fanci-Foil Wrap, p. 177

Note: Add a small amount of yellow to brown icing to achieve shade used on cone.

Ice bottom area of cone smooth. Using angled spatula, ice a smooth band on top of cone. Ice top fluffy to resemble ice cream; sprinkle with nonpareils. Pipe tip 7 lattice lines 3/4 inches apart, on cone. Serves 12.

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Find more decorating ideas using the Baby Doll Pan -- and enter our Doll Contest on-line.

A. The Fun's Building!



Pans: Stand-Up Cuddly Bear Set, p. 186; Petite Loaf, p. 182

Tips: 3, 5, 16, p. 132-133

Colors: Royal Blue, Red-Red, Black, Brown, Lemon Yellow, Copper (Light Skintone), p. 125

Recipe: Buttercream Icing, p. 105

Also: 2002 Pattern Book (Mouth), p. 121; Ready-To-Use Rolled Fondant (1 pk.), p. 136; Wooden Dowel Rods, p. 174; Cake Board, Fanci-Foil Wrap, p. 177; toothpick

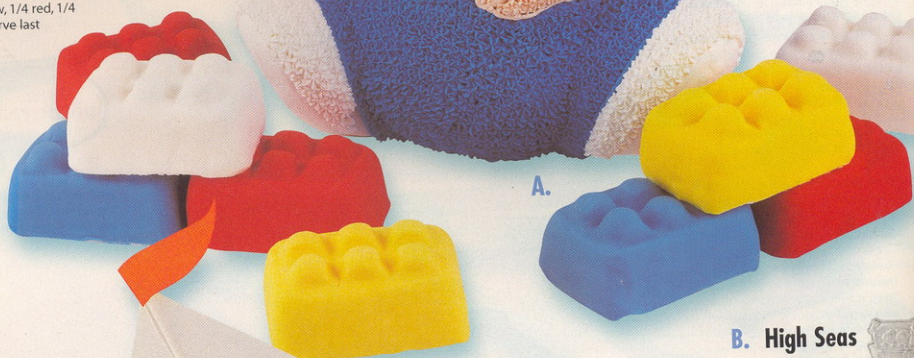
Bake and cool 9 petite loaves. Prepare for rolled fondant by icing lightly with buttercream. Divide fondant into 4ths. Tint 1/4 yellow, 1/4 red, 1/4 blue and reserve last

1/4 white. Roll a portion of each color into a log 3/8 in. thick and 3 in. long. Cut 3/8 in. long pieces for bumps and place on top of blocks. Make indentations between bumps with the side of a dowel rod. Cover all blocks with fondant.



A.

Bake and cool bear cake. Cut ears and muzzle area off cake. Ice soles of shoes and mouth area smooth. Trace mouth pattern with toothpick. Outline shirt, shoes, pants and mouth with tip 3. Pipe in mouth with tip 3; smooth with finger dipped in cornstarch. Pipe-in tip 5 c-motion ears; overpipe for dimension. Pipe tip 16 rosette nose. Cover face, nose, shirt, pants, ears and shoes with tip 16 stars. Add tip 3 string eyes, tip 5 bead tongue and dot teeth. Outline arms with tip 3; overpipe two more times to build up. Cover arms with tip 16 stars, overpiping for dimension. Pipe tip 16 pull-out star hair. Position blocks around boy on cake board. Cake serves 12; each loaf serves 1.



B. High Seas Adventure



Pan: Noah's Ark, p. 185

Tips: 2, 2A, 2B, 4, 16, 18, 21, p. 132-135

Colors: Royal Blue, Copper (Light Skintone), Red-Red*, Black*, p. 125

Recipes: Buttercream Icing, p. 105

Also: Chocolate Ready-To-Use Decorator Icing, p. 124; 2002 Pattern Book (Pirate Hat, Sails, Small Flag), p. 121; Cake Board, Fanci-Foil Wrap, p. 177; 11 1/2 in. Lollipop Sticks, p. 147; Parchment Triangles, p. 130; 11 in. Spatula, p. 130; black marker, colored construction paper, cellophane tape, pretzel rod, toothpick, cornstarch

*For smaller amounts of color, you may substitute Wilton Tube Decorating Icing and Coupler Ring Set, p. 126

Ice sides and background areas of cake smooth. Pipe wooden planks on ship with tip 2B (smooth side up). Add tip 2A band railing and outline port holes. Outline pirates with tip 4. Cover faces and hands with tip 16 stars. Trace pirate hat with toothpick. Add tip 4 dot and string facial features. Pipe in hat, eye patch and head scarf with tip 4 (smooth hat and patch with finger dipped in cornstarch). Pipe tip 2 skull and crossbones on hat. Add tip 4 pull-out tails to head scarf.

Pipe tip 18 zigzag puff clouds. Add tip 21 shell bottom border on top half of cake. Pipe water using spatula stripe technique (p. 107) and tip 21 C-motion swirls. Insert pretzel rod in side of cake; pipe tip 2A ring around pretzel. Using



B.

patterns, cut sails from parchment triangles and small flag from construction paper. Write messages with marker. Tape sails and flag to lollipop sticks and insert in cake.

Serves 12.

C. Party Planet

Pans: 10 in. Bevel Top, p. 179; Sports Ball Set, p. 187; Cookie Sheet, p. 142

Tips: 2, 9, 13, p. 132-135

Cookie: Boy Cutter, p. 141

Colors: Leaf Green, Lemon Yellow, Violet, Black, p. 125

Candy: Candy Melts®—Light Cocoa (1 pk.), p. 144; 4 in. Lollipop Sticks, p. 147

Recipes: Buttercream Icing, p. 105; Roll-Out Chocolate Cookie Dough, p. 141

Also: 2002 Pattern Book (Aliens, Easel Backs), p. 121; Lazy Daisy Server, p. 128; Cake Circles, Fancy-Foil Wrap, p. 177; heavy duty aluminum foil, large red gumball, 2 pieces white paper, black marker, glue stick, glue gun, shredded coconut, candy jelly discs, yellow candy-coated chocolates, corn syrup, lightweight cardboard, plastic lunch bag, toothpicks, waxed paper, cornstarch, paring knife

(Note: Combine Leaf Green and Lemon Yellow to achieve green shade used for aliens.)

Roll out cookie dough and cut four aliens, using boy cutter. Bake and cool. Using paring knife, lightly score alien pattern on cookies. Cover alien with tip 13 stars. Pipe tip 2 dot eyes (smooth with finger dipped in cornstarch), dot pupils and zigzag mouth.

Ice half ball cake smooth on cake board. Trace alien pattern with toothpick; decorate

same as cookies.

Add a small amount of corn syrup to violet icing; ice top and sides of bevel cake with spatula. Wrap Lazy Daisy Server with heavy duty aluminum foil. Stack cakes. Pipe tip 9 bead bottom border on half ball cake. Insert lollipop stick into large gumball; wrap stick with foil and insert in cake top for antenna. Cut $2\frac{1}{2}$ in. x $1\frac{3}{4}$ in. pieces from white paper for signs. Write messages with marker; attach to lollipop stick with glue stick. Using pattern, cut out easels from cardboard; attach to cookies with melted candy. Attach candy jellies to cake sides and candy colored chocolates to jellies with dots of icing.

Place shredded coconut in recloseable bag with a few drops of Leaf Green icing color. Knead until color is evenly blended. Position aliens and coconut at base of server. Serves 18.

BOYS'

Toys!



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Boys' Birthdays

ACTION PACKED Birthday

A. Where's The Fire?



Pans: Teddy Bear With Block, p. 186; Mini Loaf, p. 182

Tips: 3, 5, 12, 16, 21, p. 132-133

Colors: Black, Royal Blue, Golden Yellow, Christmas Red, Brown, Copper (Light Skintone), p. 125

Recipe: Buttercream Icing, p. 105

Also: 2002 Pattern Book (Jacket, Helmet), p. 121; Cake Board, Fanci-Foil Wrap, p. 177; 8 in. Spatula, p. 130; cardboard, black licorice twist, toothpicks, sharp knife, cornstarch

Bake and cool cakes. For fireman, trim off tail and top paw on block with knife. Ice

sides, background and jacket area smooth. Trace jacket pattern with toothpick. Transfer helmet pattern to cardboard. Cut out and cover with Fanci-Foil.

Mark eyes and mouth slightly off-center, to left. Outline mouth with tip 3. Fill in eyes, mouth and tongue with tip 3; smooth with finger dipped in cornstarch. Outline face and jacket with tip 3. Cover face, jacket and boots with tip 16 stars. Position licorice twist hose. Outline and fill in nozzle with tip 5; smooth. Outline hands with tip 3; cover hands with tip 16 stars. Overpipe hand over hose. Pipe tip 16 pull-out star hair. Pipe tip 5 outline buckles on coat. Pipe tip 21 star bottom border.

For helmet, ice emblem area smooth. Outline emblem and brim with tip 3. Cover helmet with tip 16 stars. Print tip 3 letters. Position helmet on head.

For hydrant, ice mini cake smooth. Build up base with tip 12 fill-in; smooth. Build up top of hydrant with tip 12. Overpipe with tip 12 shell motion. Pipe tip 12 top bolt and side connector around licorice twist. Serves 14.

B. Round 'Em Up, Partner!



Pan: Juggling Clown, p. 186

Tips: 3, 4, 6, 13, 16, 18, p. 132-133

Colors: Royal Blue, Red-Red, Brown, Golden Yellow, Copper (Light Skintone), p. 125

Recipe: Buttercream Icing, p. 105

Also: 2002 Pattern Book (Cowboy), p. 121; Cake Board, Fanci-Foil Wrap, p. 177; 8 in. Spatula, p. 130; toothpicks, cornstarch

To make cake even on top, trim off hair cuffs and tie. Ice sides and top areas smooth with spatula. Trace pattern on cake top with toothpick. Outline with tip 4. Cover top of hat, face, hands, shirt, trousers and boots with tip 16 stars. Pipe tip 4 dot eyes, pupils and outline mouth (smooth eyes and pupils with fingers dipped in cornstarch). Add tip 3 string hair. Pipe tip 4 belt and tip 3 string buckle. Outline and pipe in tip 3 stars on boots; pipe tip 6 hat brim, hat band, neckerchief, boot soles and heels. Pipe tip 13 rope lasso and tip 18 rope bottom border. Print tip 3 name. Add tip 3 dots at points of letters and star, on vest and hat band. Serves 12.

C. Happy Birthday From Mission Control



Pan: Baby Doll, p. 186

Tips: 2, 3, 4, 16, 21, p. 132-133

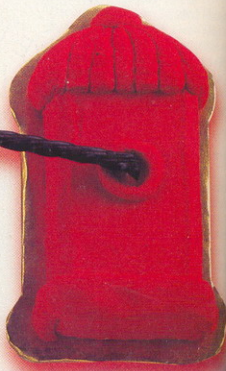
Colors: Royal Blue, Black, Copper (Light Skintone), Red-Red*, p. 125

Recipe: Buttercream Icing, p. 105

Also: 2002 Pattern Book (Astronaut Pattern), p. 121; 8 in. Spatula, p. 130; 13 x 19 in. Cake Board, Fanci-Foil Wrap, p. 177; toothpick, cornstarch

Ice sides and background areas of cake smooth with spatula. Use toothpick to trace pattern on cake. Outline body and

A.





B.

face with tip 4. Pipe in eyes, then pupils, with tip 4 (smooth with finger dipped in cornstarch). Cover face and body with tip 16 stars. Overpipe nose with tip 16 stars. Pipe tip 2 string eyebrows and mouth. Pipe tip 3 lines on soles of feet. Print tip 2 "USA" on spacesuit. Add tip 21 star bottom border. Serves 12.

*For small amounts of color, you may substitute Wilton Tube Decorating Icing and Coupler Ring Set, p. 126.

D. The Goodie Galaxy



Pans: Mini Ball, p. 187; Cookie Sheet, p. 142

Colors: Lemon Yellow, Violet, Creamy Peach, p. 125

Cookie: Stars Nesting Cutter Set, p. 140

Recipes: Buttercream Icing, p. 105; Roll-Out Cookie Dough, p. 141

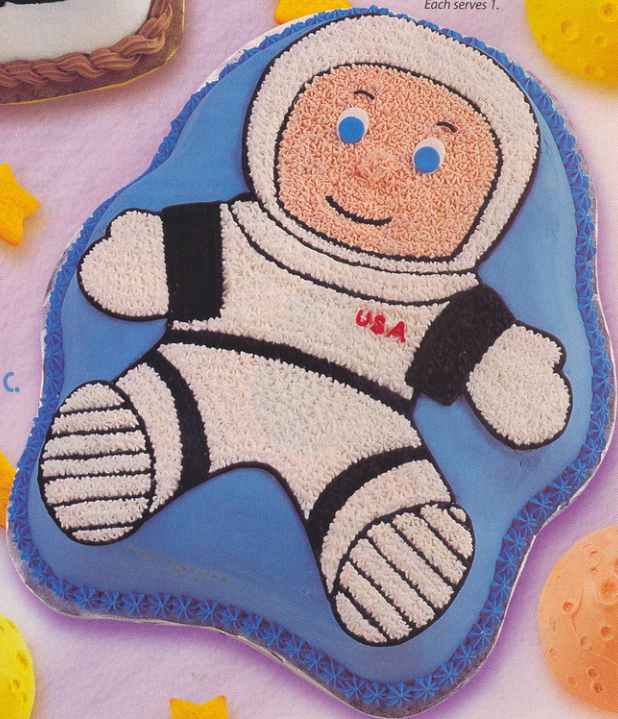
Also: Yellow Colored Sugar, p. 127; 8 in. Lollipop Sticks, p. 147; Wooden Dowel Rods, p. 174; 8 in. Spatula, p. 130

Tint cookie dough yellow. Roll out and cut stars using smallest cutter from set. Sprinkle with yellow sugar. Bake and cool.

Ice mini ball cakes smooth with spatula. Before icing crusts, make indentations with end of lollipop stick and dowel rod. Each serves 1.

D.

C.



MINI Caravan

Colors: Black, Red-Red, Christmas Red, Royal Blue, p. 125

Recipe: Buttercream Icing, p. 105

Also: Cake Board, Fanci-Foil Wrap, p. 177; yellow candy-coated chocolates, yellow spice drops, corn starch

Note: Combine Red-Red and Christmas Red icing colors to achieve red used.

Bake cake 1 in. deep in jelly roll pan, let cool. Use Tied Cake Cookie Cutter to cut desired amount of trucks. Ice background, sides and windshield area smooth. Cover cab area with tip 16 stars. Cover body of truck with tip 18 stars; overpipe front area with tip 18 stars for added dimension. Pipe tip 12 band fender and bumpers (smooth with finger dipped in cornstarch). Pipe tip 1A tires with tip 12 wheel covers. Position candy lights. Each serves 1.

D. Bow-dacious Cupcakes!

Pan: Standard Muffin, p. 182

Tip: 32, p. 133

Candy: Candy Melts®—White, p. 144; Primary and Garden Candy Colors Sets, p. 145

Recipe: Buttercream Icing, p. 105

Also: Party Time Standard Baking Cups, p. 148; Parchment Triangles, p. 130; 8 in. Spatula, p. 130; waxed paper

Tint melted white candy yellow, blue, green and violet using candy colors. Place in separate parchment triangles. Pipe candy loops on waxed paper. Refrigerate until firm. Carefully remove from waxed paper. Make extras to allow for breakage.

Ice cupcake smooth with spatula. Pipe tip 32 rosette in center. Insert candy loops to form a bow. Each serves 1.

B. Catch Those Falling Stars!

Pan: Standard Muffin, p. 182

Tip: 2110 (1M), p. 133

Recipe: Buttercream Icing, p. 105

Also: Ready-To-Use Rolled Fondant, p. 136; Star Nesting Cookie Cutters, p. 141; Silver Foil Standard Baking Cups, p. 148; Yellow, Pink, Violet Cake Sparkles™, p. 127; Decorator Brush Set, p. 147; Quick Ease Roller, p. 136

Roll out fondant and cut stars with smallest cutter. Let dry. Lightly brush water on stars and sprinkle with Cake Sparkles. Set aside.

Pipe tip 2110 rosette on cupcake top. Insert stars. Each serves 1.

C. Truckin' Treats

Pan: 10 1/2 x 15 1/2 x 1 in. Jelly Roll, p. 182

Cookie: Tied Cake Comfort Grip™ Cutter, p. 139

Tips: 1A, 12, 16, 18, p. 132-133

A. Heading For A Great Party!

Pan: Mini Ball, p. 187

Tip: 3, p. 132

Colors: Copper (Light Skintone), Brown, Black, Lemon Yellow, p. 125

Candy: Candy Melts®—White (2 pks.), Light Cocoa (1 pk.), p. 144; Primary and Garden Candy Colors Sets, p. 145; Party Time Candy Mold, p. 146

Recipe: Buttercream Icing, p. 105

Also: Disposable Decorating Bags, p. 130; Rainbow Nonpareils Sprinkle Decorations, p. 127; Decorator Brush Set, p. 147; 8 in. Spatula, p. 130; Cake Board, Fanci-Foil Wrap, p. 177; sugar ice cream cones, shredded coconut

In advance, using candy colors, tint portions of melted white candy pink, yellow, blue and violet. Mold a variety of Party Time candies using "painting" method. Refrigerate until firm; unmold.

Ice ball cakes smooth with spatula. Moisten bottom of sugar cones and trim to 3 in. long. Dip cones in melted candy tinted pink and yellow, sprinkle with Rainbow Nonpareils and refrigerate until firm. Attach cones to heads with icing.

Pipe tip 3 swirl hair on each cake. Add tip 3 dot and string facial features. Mix coconut in melted candy and attach to top and bottom of party hat. Position

E.

E. Funny Car

Pan: Mini Loaf, p. 182

Tips: 12, 18, 21, p. 132-133

Colors: Royal Blue, Lemon Yellow, Red-Red, p. 125

Candy: Candy Melts®-White, p. 144; Primary Candy Colors Set, p. 145

Recipe: Buttercream Icing, p. 105

Also: 2002 Pattern Book (Windshield Pattern), p. 121; Small Derby Clowns Set, p. 154; 4 in. Lollipop Sticks, p. 147; Parchment Triangles, p. 130; Cake Board, Fanci-Foil Wrap, p. 177; candy-coated chocolates, round jelly rings, candy wafers, spice drops, waxed paper

To make windshield: place pattern on cardboard surface and cover with waxed paper. Tint melted white candy blue with candy color. Outline and pipe-in pattern with melted candy in cut parchment bag. Let set and carefully remove from waxed paper; set aside.

Position mini-loaf cake on foil-covered board. In buttercream, pipe tip 12 band around bottom of cake for bumper. Cover remainder of cake with tip 18 stars. Using buttercream, attach candy wafer steering wheel, round jelly candy wheels, candy-coated chocolate headlights and hubcaps. Pipe tip 21 down and tip 18 star hands (p. 111); insert clown head. Insert windshield. Insert spice drop on lollipop stick and insert stick in cake for antenna.

Each serves 1.

F. Rainbow Railroad

Pans: Standard Muffin, p. 182, Cookie Sheets, p. 182

Tips: 3, 16, 195, p. 132-134

Colors: Kelly Green, Red-Red, Royal Blue, Orange, Lemon Yellow, Violet, Black, p. 125

Cookie: Locomotive Engine Cutter, p. 141

Recipes: Buttercream, Royal Icing, p. 105; Roll-Out Cookie Dough, p. 141

Also: 2002 Pattern Book (Rainbow) p. 121; Cake Boards, Fanci-Foil Wrap, p. 177; Yellow, Orange, Red Colored Sugars, p. 127; Meringue Powder, p. 124; White Baking Cups, p. 148; spice drops, hard mini jawbreakers, shredded coconut, sugar cones (4), pretzel sticks, hot glue gun, cardboard, cellophane tape, scissors, zip-close plastic bag

Make two copies of rainbow pattern before decorating.

Make rainbow cookie: Roll out cookie dough on sheet. Lay rainbow pattern on dough and cut out. Cut paper pattern into three strips. Lay two strips on bottom $\frac{2}{3}$ of dough. Sprinkle yellow sugar on open portion of dough and press onto dough. Cover with pattern strip. Remove pattern strip from middle section of dough and repeat process using orange sugar. Complete third strip with red sugar. Bake and cool. Use locomotive cutter and train pattern to cut out one locomotive and three train cars. Bake and cool.

Using royal icing, pipe tip 195 drop flowers in red, yellow, orange and violet (five flowers in each color) with tip 3 white dot centers. Let dry. Ice cupcakes in light green buttercream. Pipe tip 16 string rails on cupcakes. Attach flowers. Make cone trees: Shorten two cones 1 in. by dampening with water and trimming with scissors. On all cones, using green royal icing, pipe tip 16 pull-out stars. Let dry. Make pretzel trees: Insert a spice drop on pretzel stick. With green royal icing, pipe a swirl on spice drop. Cover swirl with tip 16 pull-out stars in green royal icing. Let dry. Make train: Pipe tip 16 royal icing stars on train cookies in blue, yellow, orange and violet. Press and flatten spice drops to make wheels. Attach with royal icing. Attach train cookies to cupcakes with buttercream icing. Attach mini jawbreakers to train with royal icing.

Using second rainbow pattern, cut cardboard rainbow. Ice with royal icing and attach to back of cookie rainbow. Cut out two 5 in. x 2 1/2 in. x 5 1/2 in. cardboard triangles. With hot glue gun, attach 5 in. side to cardboard to support rainbow. Cut a 12 in. x 25 in. cake board base, triple thick, and wrap with Fanci-Foil. Insert pretzel trees into cupcakes. Arrange cupcakes, rainbow and trees on cakeboard. Place shredded coconut in plastic bag with a few drops of Kelly

Green color; knead until color is evenly blended. Sprinkle green-tinted coconut around base. Each cupcake serves 1.

G. Lost In Space

Pan: Standard Muffin, p. 182

Tips: 2, 3, 9, p. 132

Colors: Leaf Green, Lemon Yellow, Black, p. 125

Recipe: Buttercream Icing, p. 105

Also: 2002 Pattern Book (Spaceship), p. 121; Silver Foil Standard Baking Cups, p. 148; Garden Candy Colors Set, p. 145; White Candy Melts®, p. 144; Parchment Triangles, p. 130; Candy-coated chocolates, waxed paper, cornstarch

Position Spaceship Pattern on board and cover with waxed paper. Add a small amount of black candy color to melted white candy to achieve grey shade. Outline and fill-in pattern with melted candy in cut parchment bag. Let set. Carefully remove from waxed paper. Attach candy-coated chocolates with melted candy; set aside.

Ice cupcake smooth. Pipe tip 9 ball head and body in green and yellow icing (flatten and smooth both with finger dipped in cornstarch). Pipe tip 3 pull-out fingers and dot eyes. Add tip 2 dot pupils, outline mouth and antenna, tip 3 dots on antenna. Attach spaceship piece to cupcake with icing. Each serves 1.

H. Take a Dive

Pan: Teddy Bear Singles™ Mold, p. 181

Tips: 4, 16, p. 132-133

Colors: Royal Blue, Brown, Black, Copper (Light Skintone), Leaf Green, p. 125

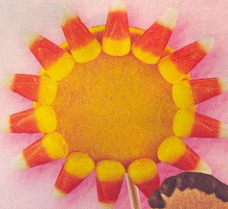


Recipe: Buttercream Icing, p. 105

Also: Cake Board, Fanci-Foil Wrap, p. 177; 8 in. Spatula, p. 130; mini fish crackers, cornstarch

Trim ears off cake. Ice sides and background areas smooth with spatula. Outline face and body with tip 4. Pipe-in tip 4 hands and feet, smooth with finger dipped in cornstarch. Pipe-in tip 4 dot nose, fingers, toes and outline ears. Cover face, body and swim trunks with tip 16 stars; add tip 16 pull-out star hair. Pipe tip 4 zigzag band on swim trunks. Pipe tip 4 dot eyes; outline snorkel and mask with tip 4. Pipe tip 16 reverse shell bottom border; immediately attach fish crackers. Each serves 1.





B.



B. Splash Bash

Cookie: Circle Metal Cutter, p. 140;
Gingerbread Boy Metal Cutter, p. 140

Tips: 1, 2, p. 132

Colors: Pink, Kelly Green, Brown, Black,
Copper (Light Skintone), Golden
Yellow, Royal Blue, Orange, Red-Red,
Violet, p. 125

Recipes: Royal Icing, p. 105;
Large Batch Roll-Out Cookie
Dough, p. 116

Also: Cake Board, Fanci-Foil
Wrap, p. 177; Parchment
Triangles, p. 130;

8 in. Lollipop
Sticks, p. 147;

Meringue
Powder,

p. 124; 10 in.
round x 2 in.

craft block,
blue plastic

wrap, candy
corn, white

hollow-
center

round
candies,

striped
gum,

striped
candy
sticks

(cut to
3 in.

lengths);
granulated
brown sugar

Tint 1/2 of
cookie dough

blue, 1/4 light
copper and/or brown

and a small portion
yellow; reserve remaining

dough. Cut ten 3 x 3 in. pool
squares from blue dough.

Using circle cutter and yellow
dough, cut out sun. Using

boy cutter, cut out 8
children (make extras to

allow for breakage). Thin reserved
dough with water to a piping

consistency. Tint small amounts of
thinned dough yellow, brown, black,

orange, green, red, violet, pink and
copper. Pipe tip 2 hair and bathing suits.

Add tip 1 eyes, noses, hair bows and
mouths. Bake cookies.

Wrap craft block with foil. Position on
foil-covered board. Use royal icing to

attach cookie squares to pool
sides and striped candy sticks

between each square. Cut
and attach lollipop

sticks in various sizes to
backs of children with

royal icing. Attach 8 in.
lollipop stick to back of sun

cookie with royal icing; attach
candy corn "rays" with royal

icing. Crumple pieces of blue
plastic wrap and position in pool

for water. Insert children and sun
cookies in pool. Sprinkle

granulated brown sugar around
pool base. Attach striped gum

and hollow-center round candies
to top pool edges with royal icing.

Each cookie serves 1.

C. Cookies For All Seasons

Pans: Round Cookie Treat, p. 143;
Cookie Sheet, p. 142

Tips: 3, 16, p. 132-133

Colors: Black, Terra Cotta, Red-Red, p. 125

Recipes: Royal Icing, p. 105; Roll-Out
Cookie Dough, p. 141

Also: Cooling Grid, p. 142; Meringue
Powder, p. 124; 8 in. Cookie Treat Sticks,
p. 143

Bake and cool cookies on treat sticks.
Thin down white and terra cotta royal
icing to pouring consistency with water.
Place cookies on cooling grid positioned
over cookie sheet. Pour thinned icing
over cookies; let dry. Pipe tip 16 black
stars on soccer ball. Pipe tip 3 string
stitching on baseball and lines on
basketball. Each serves 1.

D. The Best Nest

Cookie: Square Crinkle Comfort Grip™
Cutter, p. 139

Tips: 2, 2D, 3, 8, 65, 225, p. 132-134

Colors: Lemon Yellow, Kelly Green, Royal
Blue, Rose, Black, Orange*, Violet, p. 125

Recipes: Royal Icing, p. 105; Roll-Out
Cookie Dough, p. 141



D.



A. Enjoy The Wild Ride!

Cookie: Cookie Sheet, p. 142; Cooling Grid,
p. 142; Bell Cookie Cutter, p. 141

Tips: 1, 2, 3, 55, 57, p. 132

Colors: Red-Red, Royal Blue, Copper (Light
Skintone), Brown, p. 125

Recipes: Large Batch Roll-Out Cookie
Dough, p. 116; Royal Icing, p. 105

Also: Meringue Powder, p. 124; corn syrup

Cut out bell cookies; trim
ringer and top bolt off

cookie. Bake and cool.
Place cookies on cooling

grid positioned over
cookie sheet. Thin

down royal icing with
1 tablespoon of corn

syrup and enough
water for icing to

reach a pouring
consistency. Cover

cookies with icing; let dry.

Place rails of roller coaster and
main vertical structural beams with tip

55. Pipe cross braces with tip 2.

Overpipe main rails with tip 55. Pipe-in
roller coaster cars with tip 57. Pipe tip 3

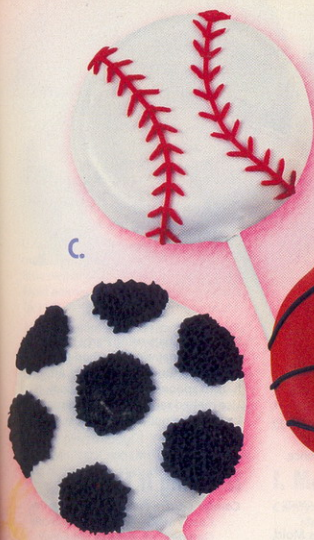
bodies and arms on children; add tip 3
ball heads. Pipe tip 1 dot eyes, swirl hair,

outline mouth and finger tips. Pipe tip 2
number on cars. Each serves 1.



A.

COOLEST Cookies!



Roll out dough and cut out cookies; trim one inch from bottom. Place trimmed piece on cookie sheet and bake along with cookies (trimmed pieces will be used for easels on backs of cookies). Using royal icing, pipe tip 7 "baking cup" lines on bottom of cookie. Add a small amount of corn syrup to icing to make a fluffy consistency. Ice tops of cookies with spatula; add nonpareils while icing is still soft. Pipe tip 8 ball cherry on top. Attach easel piece to back with tip 7 and royal icing. Each serves 1.

F. Triple The Gifts!

Cookie: Tiered Cake Comfort Grip™ Cutter, p. 139

Tips: 2, 3, 44, p. 132-135

Colors: Rose, Lemon Yellow, Kelly Green, Violet, p. 125

Recipes: Roll-Out Cookie Dough, p. 141; Royal Icing, p. 105



F.

E. Cupcake Cookies

Cookie: Ice Cream Cone Cookie Cutter, p. 141

Tips: 7, 8, p. 132

Colors: Red-Red, Rose, Kelly Green, Lemon Yellow, p. 125

Recipes: Roll-Out Cookie Dough, p. 141; Royal Icing, p. 105

Also: Rainbow Nonpareils Sprinkle Decorations, p. 127; Meringue Powder, p. 124; 8 in. Spatula, p. 130; corn syrup



E.

Also: Parchment Triangles, p. 130; Meringue Powder, p. 124; corn syrup
Roll out dough; bake and cool cookies. Outline cookies using tip 3 and royal icing. Thin down portion of icing to a flowing consistency using 1 teaspoon of water. Flow-in thinned icing using a cut decorating bag. Using full-strength royal icing, decorate packages with tip 44 band ribbons and string bows, tip 2 dots and tip 3 zigzags. Each serves 1.

G. Huggin' His Heart

Pan: Cookie Sheet, p. 142

Cookie: Teddy Bear Comfort Grip™ Cutter, p. 139; Heart Nesting Cutter Set, p. 141

Color: Rose, p. 125

Candy: Candy Melts®—White, p. 144; Garden Candy Colors Set, p. 145

Recipes: Grandma's Gingerbread, p. 141; Roll-Out Cookie Dough, p. 141

Also: Pink Colored Sugar, Cinnamon Drops Sprinkle Decorations, p. 127; Parchment Triangles, p. 130

*brand confectionery coating

Roll out gingerbread dough; cut teddy bear cookie. Tint roll-out dough with pink icing color. Roll out dough and cut heart using 2nd smallest cutter; sprinkle with pink sugar. Place heart on bear's tummy and fold hands over to hold in place. Bake and cool. Tint melted white candy black, using candy color. Pipe facial features with melted candy in cut parchment bag. Attach cinnamon candy tongue with melted candy. Each serves 1.



G.

Also: Wooden Dowel Rods, p. 174; Meringue Powder, p. 124; 3 in. diameter clay pot, 3 in. diameter craft block, plastic grass, small paring knife, cornstarch

In advance, using royal icing, make 10 tip 225 violet drop flowers with tip 2 white dot centers. Make extra to allow for breakage and let dry.

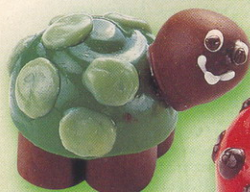
Divide dough in half; tint half yellow and half rose. Using crinkle cutter, cut out yellow birdhouse cookie. Trim one corner off cookie between second and third scallop. To make rose eave, using crinkle cutter, cut a band 1/2 in. wide; (cut top edge, then cut again 1/2 in. below). Use large opening of tip 2D to cut out round opening in birdhouse. Remove circle of dough and roll half as thick as original dough. Cut thinned dough once again with large opening of tip 2D and place in original position. Bake and cool both pieces.

Use black icing and tip 3 to pipe center hole of birdhouse (smooth with finger dipped in cornstarch). To make bird, pipe tip 8 ball head and body, add tip 65 pull-out wings. Pipe tip 2 dot eyes and tip 2 pull-out beak and feet.

Attach eave and dowel rod (cut to desired height) to cookie with royal icing. Attach flowers to eave and rod with royal icing; add tip 65 leaves. Position circular craft block in clay pot and cover with plastic grass. Insert cookie on dowel rod.

*For small amounts of color, you may substitute Wilton Tube Decorating Icing and Coupler Ring Set, p. 126.

CANDY Creations



A.



A. Candy Critters

Candy: Truffles Mold, p. 145; Candy Melts®—Yellow, Red, Light Cocoa, Dark Green, Dark Cocoa, White, p. 144;
Also: Disposable Decorating Bags, p. 130; chocolate nougat candy, sliced almonds, black shoestring licorice, black mini jawbreakers, mini chocolate chips, waxed paper

Note: Add a little white to dark green candy to achieve green used.

Mold all animal bodies in Truffles Mold. Refrigerate until firm; unmold. Roll small balls of chocolate nougat candy for heads on all animals and cut small pieces of nougat for turtle legs. Attach to bodies with melted candy. Pipe facial features on all animals, dots on turtle and ladybug and lines on bee with melted candy in cut disposable bag. Cut tiny pieces of licorice for antennae and attach mini jawbreakers. Attach antennae and almond bee wings with melted candy. Each serves 1.



B. Can't Top This Pop!

Pan: Round Cookie Treat, p. 143

Candy: Candy Melts®—Light Cocoa, Yellow, Red, p. 144; 6 in. Cookie Treat Sticks, p. 143; Party Time Candy Mold, p. 146

Also: Decorator Brush Set, p. 147; Parchment Triangles, p. 130; 1/4 in. wide curling ribbon (10 in. for each treat)

Mold lollipops in Cookie Treat Pan. Refrigerate until firm; unmold. Mold "cupcake" in Party Time Mold using "painting" method (p. 115); refrigerate until firm; unmold. Attach "cupcake" to lollipop with melted candy. Print message using melted candy in cut parchment bag. Each serves 1.

C. Stirring Up Laughter

Candy: Candy Melts®—White, Yellow, Orange, Red, Light Cocoa, p. 144; Dipped Spoons Mold, p. 147; Party Time Candy Mold, p. 146; Candy Melting Plate, p. 147

Also: Disposable Decorating Bags, p. 130; Decorator Brush Set, p. 147

Mold candy dipped spoons following package directions. Refrigerate until firm. While spoons are still in mold, fill disposable bag with melted candy, cut opening in bag to the size of tip 1; pipe zigzag hair and collar, dot and string facial features.



C.

B.



D.



Mold party hats using Party Time Mold and "painting" method (p. 000). Refrigerate until firm; unmold. Attach hats to spoons with melted candy. Use melted red candy in cut disposable bag to pipe pull-out pom-pom. Each serves 1.

D. Filling It Up!

Candy: Cordial Cups Candy Mold, p. 145; Candy Melts®—White, Light Cocoa, Orange (1 pk. each), p. 144; Candy Melting Plate, p. 147; Chocolate Mint Candy Creme Center, p. 145

Also: Parchment Triangles, p. 130

Make candy shells (p. 115) in Cordial Cups Mold. Refrigerate until firm. Fill shells with crème center; seal top with melted candy. Refrigerate until firm; unmold. Combine orange, light cocoa and white melted candy for basketball color. Pour melted candy into Melting Plate cavities. Refrigerate until firm; unmold. Outline lines on basketball and pipe net with melted candy in cut parchment bag. Attach ball to basket with melted candy. Each serves 1.

E. Throw 'Em A Curve!

Pan: Mini Ball, p. 187

Candy: Candy Melts®—White (2 pks.), p. 144; Primary Candy Colors Set, p. 145; Candy Melting Plate, p. 147

Also: 2002 Pattern Book (Cap Brim/Bottom), p. 121; Disposable Decorating Bags, p. 130; waxed paper

Tint 1 pk. melted white candy blue using candy color. Use Mini Ball Pan to make candy shell (p. 115) baseball cap. Refrigerate until firm; unmold. Pipe lines and button on top of cap using melted candy in cut disposable bag. Refrigerate until firm.

Place waxed paper over pattern. Outline and fill in pattern using melted candy in cut disposable bag. Refrigerate until firm; carefully peel from waxed paper.

Mold baseballs in Candy Melting Plate cavities. Refrigerate until firm; unmold. Tint melted white candy red with candy color. Pipe stitching on baseballs in cut disposable bag. Refrigerate until firm. Position baseballs on cap bottom and cover with cap top. Each serves 1.

*brand confectionery coating

F. Circus Caravan

Candy: Noah's Ark Candy Mold, p. 192; Candy Melts®—White, Light Cocoa, p. 144; Primary Candy Colors Set, p. 145

Color: Leaf Green, p. 125

Recipe: Favorite crisped rice cereal treats

Also: Cake Board, Fanci-Foil Wrap, p. 177; Decorator Brush Set, p. 147; Disposable Decorating Bags, p. 130; shredded coconut, black shoestring licorice, hollow center hard candy, resealable plastic lunch bag

Using candy colors, tint portions of melted white candy yellow, pink (use a little red) and gray (mix red and blue). Mold animals using "painting" method (p. 115). Refrigerate until firm; unmold. Make and cool crisped rice cereal treats. Cut into 2 x 2 x 1 in. high squares. To tint coconut, place in plastic bag, add a few drops of green color and knead until color is thoroughly blended. Attach animals, hollow center candy wheels and coconut to treat squares with melted candy. Cut licorice pieces about 1 1/2 in. long; attach between "cars" with melted candy. Place cars on foil-covered board. Each car serves 1.



G. More Hop To Your Pop!

Pan: Round Cookie Treat, p. 143

Cookie: Nesting Heart Cutter Set, p. 141

Candy: Candy Melts®—Green, White (1 pk each), p. 144; Garden Candy Colors Set, p. 145

Also: 8 in. Cookie Treat Sticks, p. 143; Cookie Sheet, p. 142; Disposable Decorating Bags, p. 130; spearmint leaves candy, large gumballs, waxed paper

To mold body of frog, fill cookie pan with melted green candy; position stick and swirl to cover with candy. To mold legs, place 3rd smallest heart cutter on waxed paper-covered cookie sheet; fill cutter with melted green candy. Refrigerate all candy until firm; unmold. Cut heart candy in half to create two legs; attach to back of body pop with melted candy. Pipe arms using melted green candy in cut disposable bag. Refrigerate until firm.

Dip gumball eyeballs halfway in melted green candy to make eyelids. Let set. Tint melted white candy black, using candy color. Pipe pupils and mouth using melted black candy in cut disposable bag. Let set. Attach eyeballs and spearmint leaf feet to pop with melted candy. Each serves 1.

H. Mane Attraction

Candy: Smiley Face Mold, p. 146; Candy Melts®—Yellow, Light Cocoa, p. 144

Also: Blossom Nesting Metal Cutter Set, p. 140; 6 in. Cookie Treat Sticks, p. 143; Cookie Sheet, p. 142; Disposable Decorating Bags, p. 130; waxed paper

Mold lion's head, filling mold with melted yellow candy. Refrigerate until firm; unmold. Pipe facial features using melted cocoa candy in cut disposable bag. Refrigerate until firm. For mane, place 2nd smallest blossom cutter on waxed paper-covered cookie sheet. Fill cutter about 1/4 in. deep with melted candy. Refrigerate until firm; unmold. Attach cookie stick, Candy Melts discs for ears and mane to back of pop with melted candy. Each serves 1.

I. Monkey Shines!

Candy: Smiley Face Mold, p. 146; Candy Melts®—White, Light Cocoa, p. 144; Garden Candy Colors Set, p. 145

Also: 6 in. Cookie Treat Sticks, p. 143; Disposable Decorating Bags, p. 130

Mix melted cocoa candy with a little white to make muzzle color. Pipe muzzle area in mold with melted candy in cut disposable bag. Refrigerate until firm. Repeat for top half of face using melted cocoa candy. Refrigerate until firm; unmold. Attach stick and Candy Melts discs for ears to back of pop with melted candy. Tint melted white candy black using candy color. Pipe facial features using black candy in cut bag. Each serves 1.

J. Get On Board!

Pan: Mini Loaf, p. 182

Candy: Candy Melts®—White, Light Cocoa, Dark Green, p. 144

Also: Disposable Decorating Bags, p. 130; Decorator Brush Set, p. 147; mini candy mints

To make candy plaque chalkboard (p. 115), pour melted candy 1/2 in. deep in Mini Loaf Pan. Refrigerate until firm; unmold. Using melted candy in cut disposable bag, pipe green border, white stick figure and messages. Attach mini candy mints with melted candy. Each serves 1.

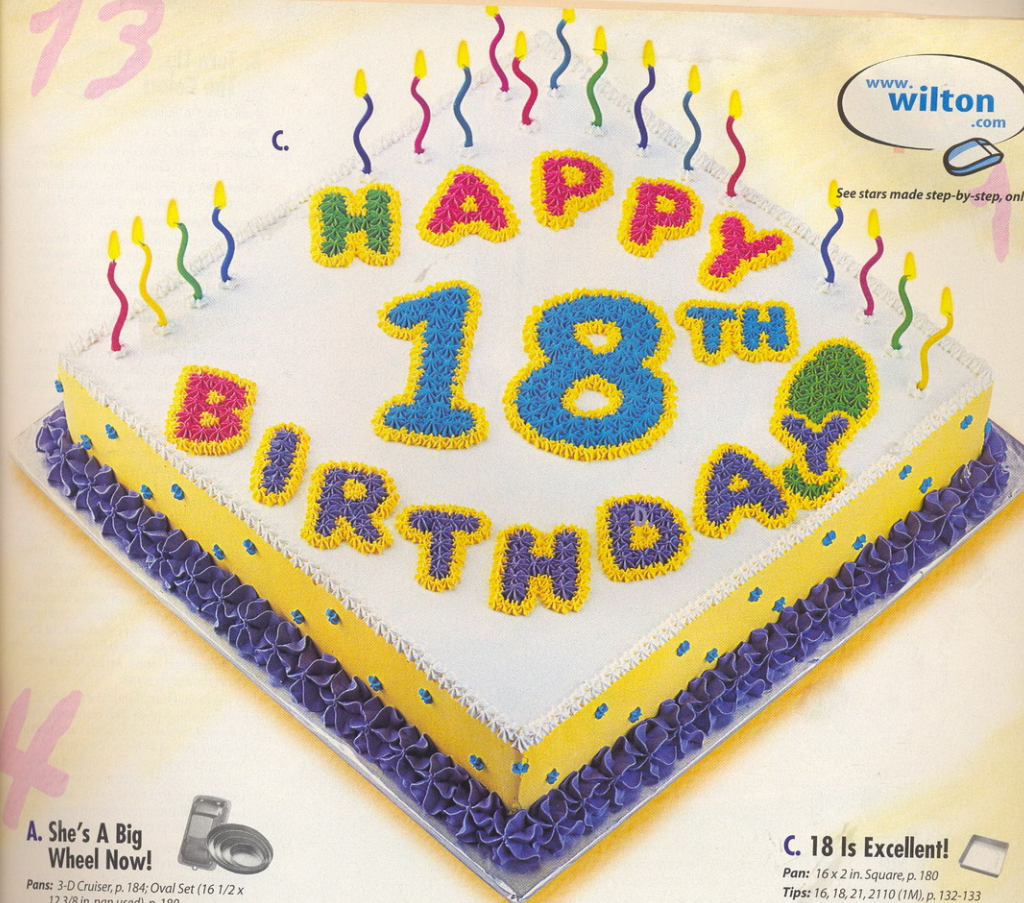


TEEN Scene





See stars made step-by-step, online



A. She's A Big Wheel Now!



Pans: 3-D Cruiser, p. 184; Oval Set (16 1/2 x 12 3/8 in. pan used), p. 180

Tips: 2, 4, 8, 12, 16, 21, p. 132-133

Colors: Violet, Black, Christmas Red, Lemon Yellow, Copper (light skintone), p. 125

Recipe: Buttercream Icing, p. 105; Color Flow Icing, p. 114

Also: 2002 Pattern Book (Key), p. 121; 13 in. Angled Spatula, p. 130; Color Flow Mix, p. 124; Cake Board, Fanci-Foil Wrap, p. 177; Parchment Triangles, p. 130; Plastic Dowel Rods, p. 174; waxed paper, cornstarch

Note: To make gray icing, add a little black color to white icing.

In advance, cover Key Pattern with waxed paper. Outline pattern with tip 2 and full-strength color flow (p. 114). Flow in with thinned color flow in cut parchment bag. Make 12 keys (make extras to allow for breakage); let dry.

Place car cake on board; ice windows and windshield smooth with spatula. Outline windows and doors with tip 4. Cover body of car with tip 16 stars. Pipe-in front and back lights with tip 8 (smooth with finger dipped in cornstarch). Pipe tip 21 tires and tip 8 dot wheel covers; pipe tip 12 bumpers and running boards. Outline tip 4 steering wheel. Pipe tip 12 ball head (smooth with finger dipped in cornstarch). Pipe tip 2 string hair and facial features. Pipe tip 8 outline arms and tip 2 dot hands and fingers.

Bake and cool two 1 1/2 in. layers to form one 3 in. high cake; prepare for stacked construction (p. 118). Ice smooth. Add tip 21 star top and bottom borders. Position car cake. Attach keys with dots of icing. Print tip 4 message. Serves 52.

B. Your Lucky Number!



Pan: T-Shirt, p. 187

Tips: 9, 12, 48, p. 132-135

Colors: Violet, Christmas Red, p. 125

Recipe: Buttercream Icing, p. 105

Also: 2002 Pattern Book (Block Numbers), p. 121; Ready-To-Use Rolled Fondant (2 pks.), Easy-Glide Fondant Smoothers, p. 136; Cake Board, Fanci-Foil Wrap, p. 177; toothpick, cornstarch, rolling pin

Prepare cake for rolled fondant by lightly icing with buttercream. Cover cake with rolled fondant; smooth with Easy-Glide Smoothers. Trace numbers pattern with toothpick. Pipe in name and numbers with tip 12; add shadow on number with tip 9 (smooth with finger dipped in cornstarch). Pipe tip 48 bands on collar, sleeves and shirt bottom. Serves 12.

C. 18 Is Excellent!



Pan: 16 x 2 in. Square, p. 180

Tips: 16, 18, 21, 2110 (1M), p. 132-133

Colors: Rose, Lemon Yellow, Violet, Sky Blue, Leaf Green, p. 125

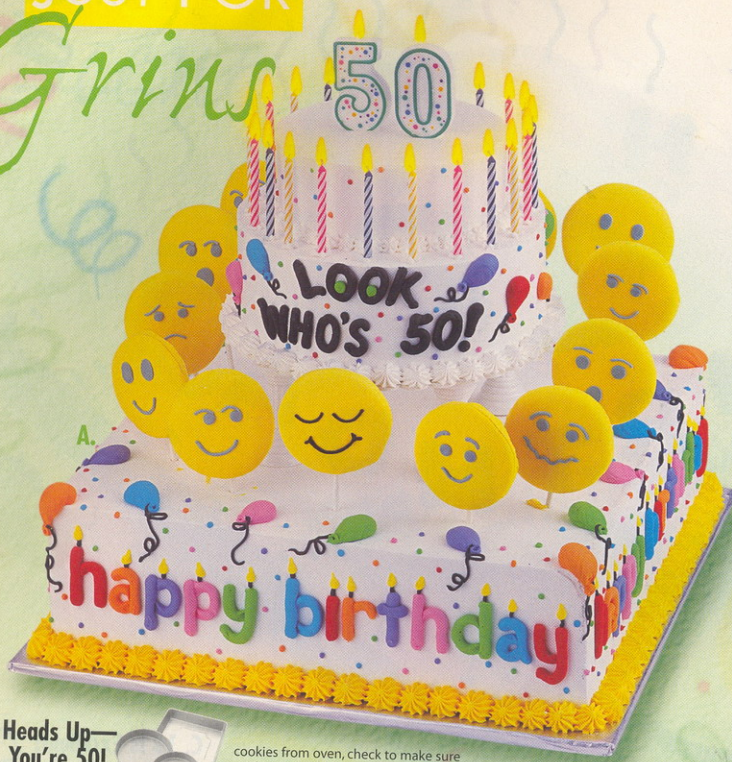
Recipe: Buttercream Icing, p. 105

Also: 2002 Pattern Book (Numbers, "TH" and Exclamation Point Patterns), p. 121; Fanci-Foil Wrap, p. 177; Alphabet Set Cookie Cutters, p. 141; Hot Colors and Cool Colors Wavy Sparkler Candles (1 pk. each), p. 150-151; 11 in. Spatula, p. 130; 19 in. square double thick corrugated cardboard or plywood, toothpick

Ice 2-layer cake smooth with spatula. Using cookie cutters, imprint "Happy Birthday" on cake. Trace numbers, "TH" and exclamation point with toothpick. Pipe tip 21 stars on message; edge with tip 16 stars. Pipe tip 18 star top border and tip 2110 (1M) star bottom border. Randomly pipe tip 16 stars on cake sides. Pipe tip 18 star candleholders on cake top. Position candles. Serves 62.

JUST FOR

Grimacing



A. Heads Up— You're 50!

Pans: 14 x 2 in. Square, p. 178;
8 x 3 in. Round, p. 178; 6 x 2 in. Round,
p. 178; Cookie Sheet, p. 142

Tips: 2 (need 7), 3, 7, 10 (need 6), 18, 32,
p. 132-133

Colors: Orange, Violet, Pink, Leaf Green, Sky
Blue, Black, Lemon Yellow, Red-Red,
Christmas Red, p. 125

Cookie: Circle Metal Cookie Cutter, p. 140;
Cookie Sheet, p. 142; Cooling Grid,
p. 142

Recipes: Buttercream Icing, p. 105; Large
Batch Roll-Out Cookie Dough, p. 114;
Color Flow Icing, p. 105

Also: 2002 Pattern Book (Lettering
Pattern), p. 121; 9 in. Separator Plate,
p. 175; 7 in. Disposable Pillars (1 set),
16 in. Square Cake Board (need 3),
Cake Circle, Silver Fanci-Foil Wrap,
p. 177; 8 in. Lollipop Sticks, p. 147;
#5 and #0 Numeral Candles, p. 152;
Assorted Celebration Candles, p. 150;
Color Flow Mix, p. 124; waxed paper;
toothpicks

Note: Combine Red-Red and Christmas Red
colors to achieve red shade used.

In advance, make approximately 13
cookies using Circle Metal Cookie Cutter.
Bake. Immediately after removing

cookies from oven, check to make sure
cookies have retained their shape. If not,
recut with cookie cutter while still hot.

Place cookies on cooling grid positioned
over cookie sheet. When cookies are
completely cooled, thin down color flow
icing and pour over cookies. Let drip for
about 10 minutes and move to waxed
paper to completely dry. Using full
strength color flow icing, pipe tip 2 dot
and string facial features on cookies.
Attach lollipop sticks to cookies with full-
strength color flow icing. Let set.

Ice 2-layer 14 in. cake, 1-layer 8 x
3 in. and 6 x 2 in. cakes smooth. Transfer
lettering on all sides of 14 in. cake with
toothpick. Using buttercream, pipe tip
18 letters in various colors, add tip 2
wicks and tip 3 flames. Trace message
on 8 in. cake with toothpick and pipe
with tip 7. Pipe tip 10 bead motion
balloons, tip 2 dot balloon knots, dot
confetti and balloon strings. Pipe tip
18 star bottom border on 6 in. cake
and tip 32 star bottom border on 8 in.
and 14 in. cakes. Pipe tip 18 star
candle holders. Insert candles. Trim
cookie sticks to desired lengths and
insert into cakes. Serves 68.

B. Turn Up The Color!

Pan: 14 x 3 in. Round, p. 178

Tips: 4, 12, p. 132

Cookie: Tiered Cake Comfort Grip™™
p. 139; 6 in. Cookie Treat Sticks, p. 143

Colors: Violet, Red-Red, Royal Blue, Leaf
Lemon Yellow, Orange, Rose, p. 125

Recipe: Buttercream Icing, p. 105

Also: Candy Melting Plate, p. 147; Ready-
Use Rolled Fondant (4 pks.), Easy-Glue
Fondant Smoothers, Quick Ease Roll,
p. 136; Cake Boards, Fanci-Foil Wrap,
p. 177; Decorator Brush Set, p. 147; co-
syrup, plastic wrap, cornstarch, craft k

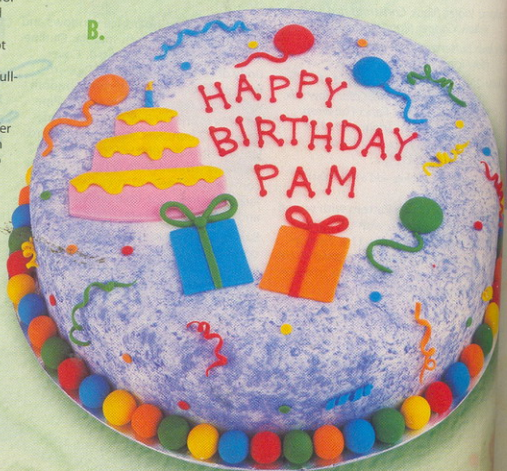
Prepare 14 x 3 in. round cake for rolled
fondant by lightly icing with buttercream.
Cover cake with 3 pks. of fondant. Divide
remaining fondant package into 6ths; stir
yellow, orange, red, blue, green, rose.
Set aside.

Thin buttercream with corn syrup and tin-
dye. Position 8 in. round cake board on
top center of cake. To achieve sponge eff-
ect on cake, crumble a piece of plastic wrap,
in thinned icing and randomly dab on
exposed areas of cake.

Roll out rose fondant 1/8 in. thick. Cut out
"cake" using tiered cutter. Shape "fro-
sting" by hand using yellow fondant; attach to
"cake" with brush dipped in water. Roll
small pieces of blue and yellow fondant for
candle and flame. To make gifts, roll orange
and blue fondant 1/8 in. thick and cut 2 x
2 1/4 in. rectangles. Cut thin strips of fondant
for ribbon and loops. Attach to cake with
brush dipped in water.

To make balloons, lightly dust inside of
candy melting plate with cornstarch. Press
pieces of fondant into cavities and release.
Roll thin pieces of fondant for strings.
Attach to cake with brush dipped in water.
Roll thin strips of fondant for streamers; use
small opening of tip 12 to cut out confetti.
Loosely roll streamers around cookie stick
curl; let dry and attach to cake.

To make border, roll 3/4 in. diameter fondant
balls in assorted colors. Attach with
buttercream. Print tip 4 dot and string
message in buttercream. Serves 30.





C 3 Cheers For You!

Pan: 8 x 2 in. Round, p. 178

Tips: 3, 4, 9, 16, 21, 2110 (1M),
p. 132-135

Color: Lemon Yellow, Rose, Black, p. 125

Recipe: Buttercream Icing, p. 105



Also: 2002 Pattern Book (Face), p. 121; Lazy Daisy Server, p. 128; Plastic Dowel Rods, p. 174; Decorating Comb, p. 129; Assorted Celebration Candles, p. 150; 8 in. Straight Spatula, p. 130; craft knife, toothpick, cornstarch

Bake and cool three 1-layer, 8 x 2 in. cakes. Use craft knife to cut 3 dowels 5 1/2 in. long. Ice cake thick. Comb side using wide side of decorating comb. Insert dowel rods in cake sides for arms; ice smooth with spatula and pat smooth

with finger-dipped in cornstarch. Fill ends of dowel rod arms with icing, using tip 9. Insert candles and pipe tip 9 fingers.

Trace Face Pattern with toothpick. Pipe in tip 9 whites of eyes, tip 4 pupils, mouth, cheeks and tongue (smooth all facial features with finger dipped in cornstarch). Pipe tip 2110 rosette on top center of cake; insert dowel rod candle in

center of rosette. Pipe tip 9 drip mark and tip 16 pull out star flame.

At top border, mark 4 in. wide area above face to leave open. Beginning at either side of open area, pipe tip 3 double drop string border, 1 in. and 1 1/4 in. deep. Pipe tip 2110 rosette top border. Pipe tip 16 rosette candleholders and insert candles. Pipe tip 21 shell bottom border. Serves 18.

A. You've Urned A Celebration!



Pan: Flower Pot, p. 185

Tips: 4, 6, 12, 16, 18, 789, p. 132-135

Colors: Violet, Rose, Kelly Green, Lemon Yellow, p. 125

Recipe: Buttercream Icing, p. 105

Also: 2002 Pattern Book (Urn), p. 121; Cake Board, Fanci-Foil Wrap, p. 177; toothpick, cornstarch

Ice cake sides and background areas with tip 789 (pat smooth with fingers dipped in cornstarch). Lightly trace urn pattern with toothpick. Pipe-in urn with tip 12 bands and stripes. Outline flowers and leaves with tip 4 and fill-in with tip 16 stars. Pipe tip 18 rosette centers on flowers. Pipe tip 6 bead bottom border. Serves 12.

B. Mom's Garden Gazebo



Pan: Petal Set (15 x 2 in, pan used), p. 180

Tips: 2, 3, 4, 6, 70, 101, 102, 224, 352, p. 132-135

Colors: Violet, Rose, Royal Blue, Lemon Yellow, Kelly Green, p. 125



Recipes: Buttercream, Royal Icing, p. 105

Also: 3 in., 5 in. Lattice Columns (1 pk. each), p. 176; Plastic Dowel Rods, p. 174; White Cake Sparkles™, p. 127; Meringue Powder, p. 124; Flower Nail No. 7, p. 129; Cake Board, Fanci-Foil Wrap, p. 177; florist wire, white floral tape, tulle circles

In advance, use royal icing to make the following flowers: 70 tip 102 violet wild roses, 110 tip 101 blue apple blossoms; 145 tip 224 light rose drop flowers. Add tip 2 yellow dot centers to all flowers. Make extras to allow for breakage; let dry. Use green royal icing and tip 4 to make 76 calyxes on wires (p. 113); make extras to allow for breakage and let dry.

A.



When completely dry, attach calyxes to 21 drop flowers, 30 violets and 25 apple blossoms. Use royal icing and tip 352 to pipe 30 leaves on wires (p. 113); let dry. Wrap individual wires with floral tape. Arrange wired leaves and flowers into three bouquets: For the 5 in. lattice column, bouquet has 8 leaves, 8 violets, 7 apple blossoms and 5 drop flowers. For one 3 in. lattice column, bouquet has 10 leaves, 10 violets, 9 apple blossoms and 7 drop flowers. For other 3 in. lattice column, bouquet has 12 leaves, 12 violets, 9 apple blossoms, 9 drop flowers. Place two gathered tulle circles in each bouquet; wrap wires together with floral tape. Cut two dowel rods 5 in. long and one 1 in. long; insert bouquets into dowel rods and place dowel rod into lattice pillar. Stack two 1 1/2 in. layer cakes to form one 3 in. high cake; ice smooth in buttercream with spatula. Pipe tip 6 zigzag mound in buttercream at top edge of each petal division. Position a variety of flowers on mound; pipe tip 352 leaves. Add tip 2 dot garland beads. Mounds. Pipe tip 70 shell-motion bottom border. Press dowel rods into cake to support pillars; position pillars in cake. Write tip 3 message. Serves 36.

C. Blooming Masterpiece

Pans: 12 x 3 in. Round, p. 178; Sports Ball, p. 187

Tip: 224, p. 134

Colors: Lemon Yellow, Kelly Green, Rose, p. 125

Candy: Candy Melts®—White (1 pk.), p. 144

Recipes: Buttercream Icing, p. 105; Wilton Ready-To-Use Rolled Fondant and Gum Tex™, p. 106

FLORAL Fantasies



Also: 2002 Pattern Book (Leaf and Flower Petal Patterns), p. 121; Tall Tier Cake Stand, 8 in. and 14 in. Tall Tier Plates, Glue-On Plate Legs (need 6), 6 1/2 in. Columns (2 needed), Top Column Cap Nut, Bottom Column Bolt, p. 172; Pink Colored Sugar, p. 127; 6 in. Lollipop Sticks, p. 147; Piping Gel, p. 124; Nature's Pals Candles, p. 153; Celebration Candles (White used), p. 150; Ready-To-Use Rolled Fondant (3 pks.), p. 136; Easy-Glide Fondant Smoothers, p. 136; Gum-Tex™ Karaya, p. 137; Confectionery Tool Set, p. 137; Flower Former Set, p. 137; Cake Circles, Fanci-Foil Wrap, p. 177; Decorator Brush Set, p. 147; Cake Corer Tube, p. 172; scissors, plastic wrap, craft knife, cornstarch

*brand confectionery coating

Several days in advance, use 1 pk. of fondant to make Rolled Fondant and Gum Tex Recipe: tint a small portion dark green, tint remainder rose. Using Flower Petal Pattern and craft knife, cut approximately 43 rose flower petals (make extras to allow for breakage). Make center vein using veining tool from Confectionery Tool Set. Dust flower formers with cornstarch and place petals on convex side of flower former to dry. Using Leaf Pattern, cut 2 green leaves (make extras to allow for breakage). Repeat veining procedure, then dry as for petals. When flower petals are completely dry, brush left side with piping gel and sprinkle area with Pink Colored Sugar; let dry.

A day ahead, glue legs to 14 inch plate. Tint 1 1/2 pks. fondant dark green. Cover 8 in. plate with fondant. Assemble two 6 1/2 in. columns and cover all but the bottom 3 inches of column with dark green fondant. Reserve leftover dark green fondant.

Bake and cool 12 x 3 in. round and half Sports Ball cake. Prepare cakes for center column construction and rolled fondant by icing lightly with buttercream. Use Cake Corer to cut out center of 12 in. cake. Tint 2 pks. of fondant light green and 1/4 pk. yellow. Cover cakes with rolled fondant; smooth with Easy-Glide Smoothers. Position 12 in. cake on plate, position columns into cake and screw into bottom bolt. For sponge effect on cake, dip crumpled plastic wrap in green buttercream icing and dab on cake surface. For bottom border, cut 3 in. x 1 in. strips of dark green fondant for

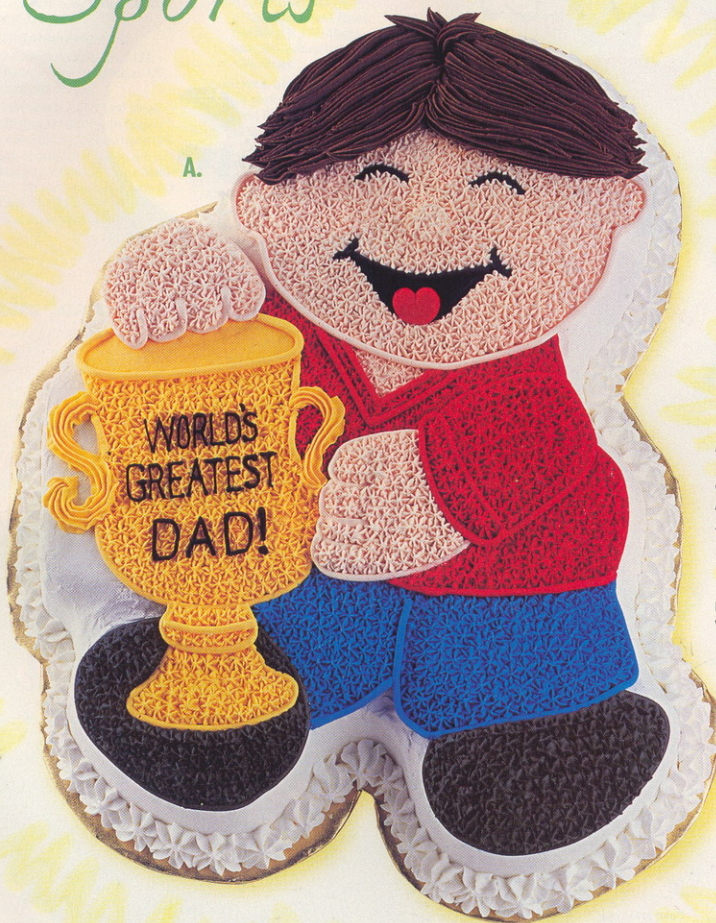
grass, cut blades with scissors. Attach to border of cake and around center column with brush dipped in water. Print tip 4 message on cake top.

Position ball cake flat side up on a foil-covered cardboard, imprint top of ball cake with tip 224.

Assemble cake: Attach fondant covered plate to top column and screw top column bolt. Position foil-covered board and ball cake on plate. Attach flower petals to half ball cake with dots of melted candy. Attach lollipop sticks to back of leaves with melted candy; insert into cake. Position candles. Serves 22.



Sports



A.

B. A Fareway To Celebrate Your Birthday



Pan: Guitar, p. 184

Tips: 2, 9, 12, 233, p. 132-135

Colors: Red-Red, Kelly Green, p. 125

Topper: Golf Set, p. 154

Recipe: Buttercream Icing, p. 105

Also: Cake Board, Fanci-Foil Wrap, p. 177; 8 in. Spatula, p. 130; Golf Balls Candles, p. 152, cornstarch

Use spatula to ice top of cake smooth and ice sides with a wavy motion. Position red flag and green in upper right corner. Print "FORE" with tip 12 in white icing then overpipe with tip 9 in red icing (smooth with finger dipped in cornstarch). Write remainder of message with tip 2. Pipe tip 233 pull-out grass bottom border. Pipe tip 233 pull out grass mounds on cake top and insert candles in center of mounds. Position golfer. Serves 12.

C. A Good Fisherman Keeps His Cool



Pan: 11 x 15 x 2 in. Sheet, p. 180

Tips: 2, 16, p. 132-133

Colors: Kelly Green, Royal Blue, p. 125

Recipe: Buttercream Icing, p. 105

Also: Beer Bottles and Beer Can Candles, p. 152; Frustrated Fisherman Topper, p. 154; Piping Gel, p. 124; Cake Board, Fanci-Foil Wrap, p. 177; 8 in. Spatula, p. 130

Ice pond area on 1 layer cake top smooth with white icing; ice remainder of cake smooth in green. Pipe tip 16 pull-out grass bottom border. Fill pond area with blue-tinted piping gel. Randomly add tip 16 pull-out grass around pond. Position fisherman, pole and line. Print 2 message. Serves 22.

A. Dad's Loving Cup



Pan: Teddy Bear With Block, p. 186

Tips: 1, 2, 4, 16, 21, p. 132-133

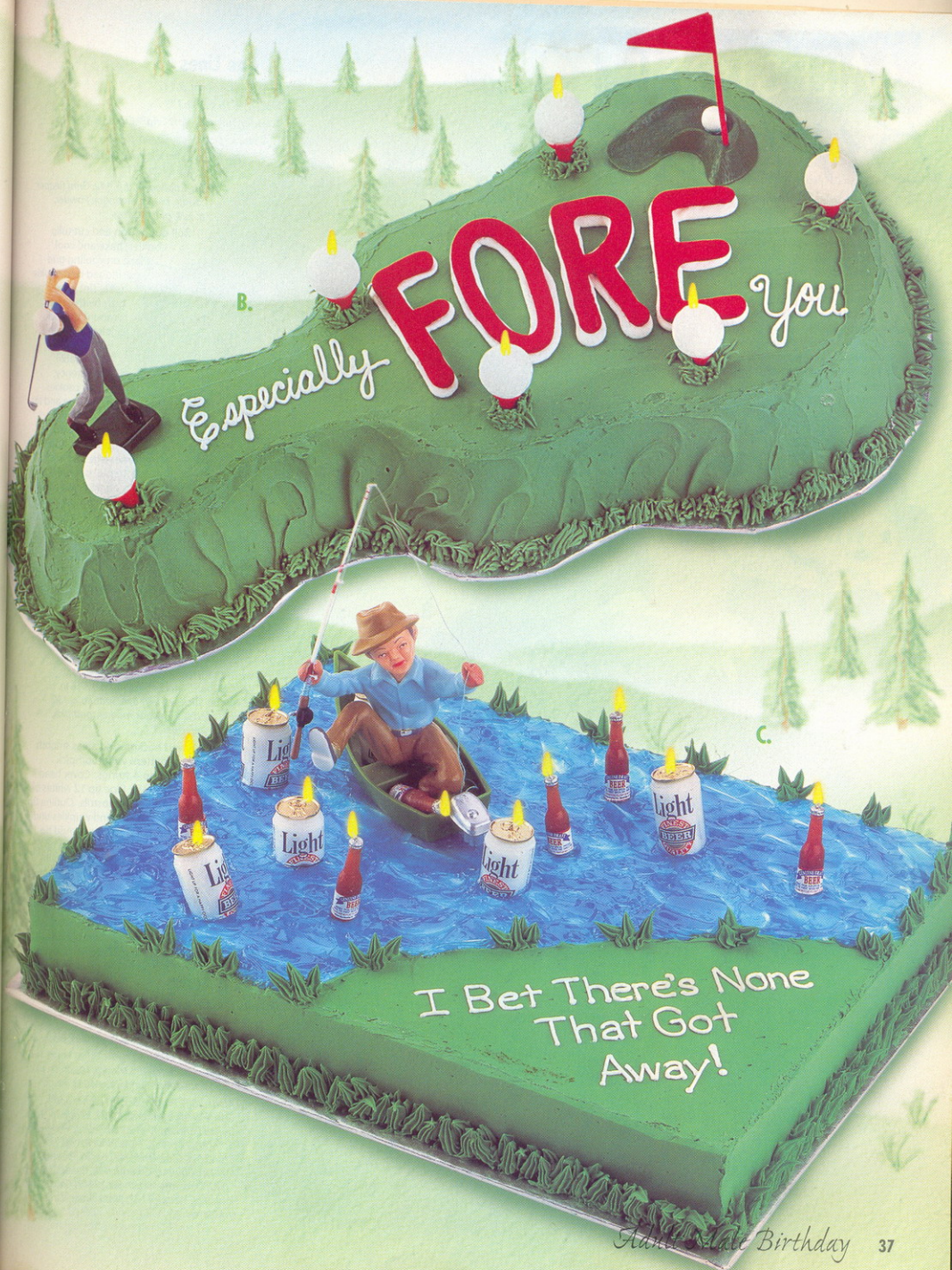
Colors: Copper (Light Skintone), Christmas Red, Brown, Black, Royal Blue, Golden Yellow, p. 125

Recipe: Buttercream Icing, p. 105

Also: 2002 Pattern Book (Trophy), p. 121; Cake Board, Fanci-Foil Wrap, p. 177; toothpick, sharp knife, cornstarch

Cut ears off bear cake and level area where trophy will go. Ice sides and background area of cake smooth. Lightly trace Trophy Pattern with toothpick. Outline face, body, shoes, shirt, pants and trophy with tip 4. Pipe in top of trophy and inside mouth with

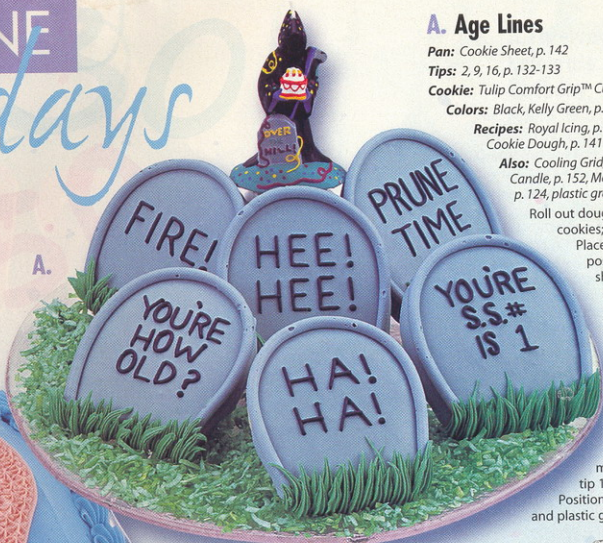
tip 4 (smooth with finger dipped in cornstarch). Pipe tip 4 bead tongue. Cover shoes, clothes, body, face, hands and outside of trophy with tip 16 stars; overpipe hands and nose for dimension. Add tip 16 pull-out star hair. Print tip 1 and 2 message on trophy. Pipe tip 21 star bottom border. Serves 12.



Especially **FORE** you

I Bet There's None
That Got
Away!

MILESTONE Birthdays



A. Age Lines

Pan: Cookie Sheet, p. 142

Tips: 2, 9, 16, p. 132-133

Cookie: Tulip Comfort Grip™ Cutter, p. 139

Colors: Black, Kelly Green, p. 125

Recipes: Royal Icing, p. 105; Roll-Out Cookie Dough, p. 141

Also: Cooling Grid, p. 142; Grim Reaper Candle, p. 152; Meringue Powder, p. 124; plastic grass

Roll out dough and cut tulip cookies; bake and cool.

Place on cooling grid positioned over cookie sheet. Tint icing

gray (with a small amount of black color) and thin

with water to pourable consistency. Cover cookies

with icing and let dry. Outline cookies with

tip 9, print tip 2 message and add

tip 16 pull-out grass. Position on tray with candle

and plastic grass. Each serves 1.

B. He's Got A Bone To Pick



Pan: Partysaurus, p. 187

Tips: 1A, 2, 4, 12, 16, 21, 66, 68, p. 132-133

Colors: Royal Blue, Black, Terra Cotta, Brown, Lemon Yellow, p. 125

Recipe: Buttercream Icing, p. 105

Also: 2002 Pattern Book (Buzzard), p. 121;

Cake Board, Fancy-Foil Wrap, p. 177; 6 in.

Lollipop Sticks, p. 147; 8 in. Spatula, p. 130;

white card stock, black marker, toothpick,

cellophane tape

Lightly ice sides and background areas smooth

with spatula. Trace pattern with toothpick.

Outline buzzard with tip 4 strings. Cover head

and body with tip 16 stars. Pipe tip 12 whites of

eyes and tip 4 dot pupils and nostrils. Outline

2 eyelids, mouth, pull-out hair and wrinkles under

eyes. Pipe tip 1A pull-out tree branch. Add tip 1

bead legs with tip 12 pull-out claws. Pipe tip 6

pull-out feathers around neck and tip 68 pull-

out feathers for wings. Add tip 21 shell bottom

border. Cut 2 x 3 in. card sign and write message

with marker. Tape sign to lollipop stick and insert

in cake. Serves 12.

C. A New Spin On Aging



Pan: 12 x 2 in. Round, p. 180

Tip: 2, p. 132

Colors: Rose, Golden Yellow, Royal Blue, Black, Kelly Green, p. 125

Recipes: Buttercream Icing, p. 105,

Chocolate Rolled Fondant, p. 106

Also: 2002 Pattern Book (Spinner and

Game Wedge Pattern), p. 121; Ready-To-Use

Rolled Fondant (3 pks.), Easy-Glide Fondant

Smoothers, p. 136, 14 in. Plate for Tail-Tail

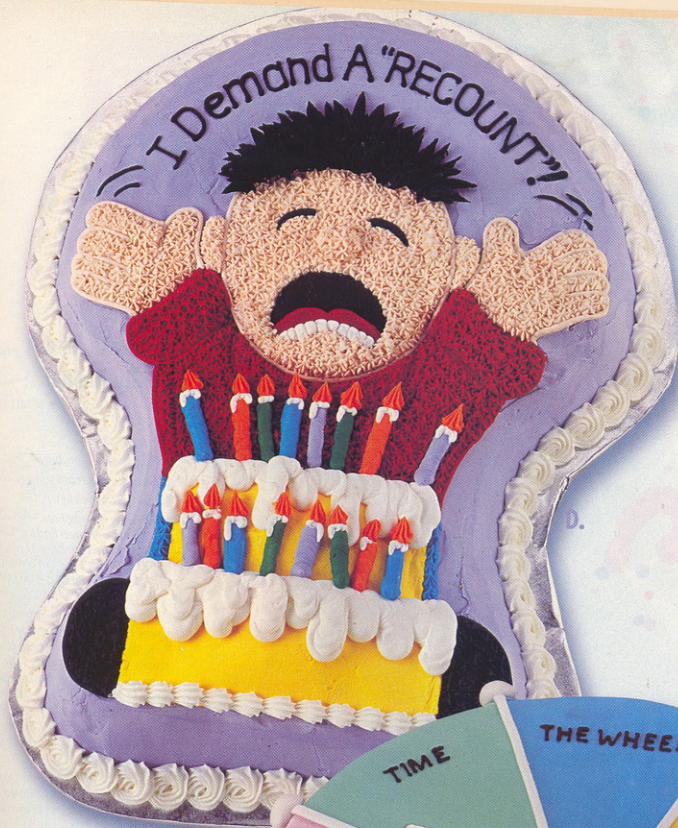
Stand Set, Glue-On Plate Legs (6 needed),

6 1/2 in. Column, Column Bolt, Cakes Cover Tail

p. 172; Decorator Brush Set, p. 147; Cake Board

Fancy-Foil Wrap, p. 177; pizza cutter, cardboard,

craft knife



D. Losing Count

Pan: Juggling Clown, p. 186

Tips: 3, 5, 8, 16, 18, p. 132-133

Colors: Orange, Lemon Yellow, Kelly Green, Red-Red, Copper (Light Skintone), Black, Violet, Royal Blue, p. 125

Recipe: Buttercream Icing, p. 105

Also: Cake Board, Fancy-Foil Wrap, p. 177, 8 in. Spatula, p. 130; cornstarch

Ice shaped cake and "birthday cake" area smooth with spatula. Outline shirt, head, shoes, hands and pants with tip 3. Pipe-in tip 8 mouth and tongue (smooth with finger dipped in cornstarch). Pipe tip 3 dot teeth. Cover head, hands, shirt, shoes and pants with tip 16 stars. Build up nose with tip 16 stars. For "birthday cake", pipe tip 16 shell border. Add tip 8 drip marks on cake sides. Pipe tip 5 pull-out candles with tip 16 pull-out flames and tip 3 drip marks. Add tip 16 pull-out star hair; pipe tip 3 string eyes. Add tip 18 rosette bottom border. Print tip 3 message and pipe tip 3 motion lines. Serves 12.

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See more happy cakes using
our Juggling Clown Pan,
on-line.



Core and prepare 2-layer cake for rolled fondant by icing lightly with buttercream. Cover with chocolate fondant; smooth with Easy-Glide Smoothers. Set aside 1/8 pk. of white fondant. Divide remainder of white fondant into fourths; tint blue, green, rose, and yellow. Using wedge pattern, roll out and cut out 2 wedges in each color. Position wedges on cake. Trim cake center with knife.

Using pattern, cut spinner from cardboard and wrap with foil. Print tip 2 messages on spinner and wedges in buttercream. Using pizza cutter, cut 1/4 in. diameter strips of white fondant and position with small amount of water on brush, as seams between wedges. Cut two 1/4 in. diameter strips of matching fondant for each wedge; attach strips with damp brush to cake sides as double drop strings. Roll small balls of fondant and attach at ends of drapes with damp brush. Place column in center of cake and position a 1 1/2 in. diameter ball of yellow fondant on top. Roll 1 in. diameter balls of chocolate fondant and position for bottom border. Serves 30.

SPORTS Fans



A.

A. They're Hooping It Up!

Pans: 12 x 18 x 2 in. Sheet, p. 180; Soccer Ball, p. 187

Tips: 1, 1A, 4, 6, 32, 48, p. 132-135

Colors: Black, Orange, Terra Cotta, Lemon Yellow, Red-Red, Violet, Brown, p. 125

Recipes: Buttercream, Royal Icing, p. 105

Also: Cake Board, Fanci-Foil Wrap, p. 177; Rainbow Nonpareils Sprinkle Decorations, p. 127; Meringue Powder, p. 124; Decorating Comb, p. 129; 8 in. Spatula, p. 130; colored paper, toothpicks, black marker, paper towels, waxed paper

In advance, using royal icing, pipe 19 tip 2 ball heads on waxed paper. Pipe tip 1 dot facial features and pull-out hair. Let dry. Ice half ball cake smooth with spatula. Lightly press paper towels on cake to achieve texture of basketball. Set aside.

Ice sides and 8 1/2 in. from top of 1-layer sheet cake smooth in white with spatula. Comb sides of cake with decorating comb. Ice the rest of cake top smooth in violet; sprinkle immediately with Rainbow Nonpareils.

Position basketball cake on foil-wrapped board. Pipe tip 4 black outlines on ball. Pipe tip 1A rim and tip 6 string basketball net. Outline backboard with tip 48. Cut out triangle pennants from colored paper, write messages and attach to toothpicks with icing. Insert pennants in cake. Pipe tip 32 shell bottom border. Position fans. Serves 34.

B. A Team With A Goal

Pans: 14 x 2 in. Round, p. 180; Soccer Ball, p. 187

Cookie: Boy Cutter, p. 141; Star Nesting Cutters, p. 141

Tips: 2, 3, 4, 10, 18, p. 132-133

Colors: Black, Kelly Green, Lemon Yellow, Royal Blue, Christmas Red, Brown, Copper (Light Skintone), p. 125

Recipes: Royal, Buttercream Icing, p. 105; Roll-Out Cookie Dough, p. 141

Also: Wooden Dowel Rods, p. 174; Cake Boards, Fanci-Foil Wrap, p. 177; 8 in. Spatula, p. 130; Meringue Powder, p. 124; toothpick, cornstarch, waxed paper

Tint cookie dough copper. Using boy cutter, cut approximately 15 cookies (make extra to serve with the cake). Bake and cool. Using royal icing and tip 2, pipe in shoes, pants, shirts (smooth with finger dipped in cornstarch), pipe tip 2 pull-out hair, dot eyes and outline mouth. Set aside. Using royal icing, pipe 15 tip 10 soccer balls on waxed paper. Let dry. Pipe tip 3 black dots on ball. Let dry. Set aside.

Ice smooth 1-layer round cake and half soccer ball cake. Prepare round cake for stacked construction (p. 118). Outline soccer ball cake with tip 3 and cover panel areas with tip 18 stars. Using cake board, mark 12 in. circle on top of round cake with toothpick. Mark stars with smallest nesting star cutter. Mark lines 2 inches apart on field with toothpick and outline with tip 4. Position soccer ball cake on foil-wrapped board on top of cake. Cover round cake top with tip 18 stars. Pipe tip 18 pull-out grass bottom border. Attach icing soccer balls to players and players to cake with dots of icing. Print tip 3 name. Serves 32.

C. Looks Like A Big Inning!

Pans: 14 x 2 in. Square, p. 180; Soccer Ball, p. 187

Tip: 4, p. 132

Colors: Kelly Green, Brown, Red-Red, p. 125

Recipe: Buttercream Icing, p. 105

Topper: Baseball Set, p. 154

Also: Cake Boards, Fanci-Foil Wrap, p. 177; Wooden Dowel Rods, p. 174; Ready-To-Use Rolled Fondant (4 pks.), p. 136; Easy-Glide Fondant Smoothers, p. 136; Decorator Brush Set, p. 147; rolling pin, scissors

Prepare 1-layer 14 in. square and ball cakes for rolled fondant by lightly icing with buttercream. Prepare cakes for stacked construction (p. 118). Cover square cake with 2 1/2 packages of green tinted fondant and ball cake with 1 1/2 packages of white fondant. Smooth with Easy-Glide Smoothers. Reserve remaining 1/2 package of fondant for bases, base lines and border.

Place ball cake on square cake. Tint small piece of fondant light brown for base lines. Cut 2 pieces of brown fondant 10 x 1 in. and 2 pieces 5 x 1 in. Cut three 1/2 in. square white fondant pieces for bases. Position pieces on cake with brush dipped in water. To make bottom border, cut 1 in. strips of green fondant. Cut fringe effect on fondant with scissors; attach to bottom of cake with brush dipped in water. Pipe tip 4 outline stitching and print message on ball. Position players. Serves 39.

+Note: For small amounts of color, you may substitute Wilton Tube Decorating Icing and Coupler Ring Set, p. 126

D. Cookies Score Big!

Pans: Round Cookie Treat, p. 143; Cookie Sheet, p. 142

Tips: 3, 16, p. 132-133

Colors: Black, Red-Red, p. 125

Recipes: Royal Icing, p. 105; Roll-Out Cookie Dough, p. 141

Also: Cooling Grid, p. 142; Meringue Powder, p. 124; 8 in. Cookie Treat Sticks, p. 143

Bake and cool cookies on treat sticks. Thin down white royal icing to pouring consistency with water. Place cookies on cooling grid positioned over cookie sheet. Pour thinned icing over cookies; let dry. Pipe tip 16 black stars on soccer ball. Pipe tip 3 string stitching on baseball. Each serves 1.





A. La Quinceñera, Coming Of Age

Pans: Heart Pan Set (8, 12, 16 in. used), p. 180

Tips: 2, 5, 6, 8, 32, 101, 102, 103, 150, 225, p. 132-135

Color: Rose, p. 125

Recipes: Buttercream, Royal Icings, p. 105

Ornament: La Quinceñera, p. 162

Also: 10 in. Heart Separator Plate, p. 175; 9 in. Disposable Pillars, p. 175; 5 in. Grecian Spiked Pillars, p. 175; Silver Fanci-Foil Wrap, Cake Boards, p. 177; Plastic Dowel Rods, p. 174; White Pearl Sprays (5 pks.), p. 169; Flower Nail No. 9, p. 129; Crystal-Look Base, p. 170; Flower Spikes, p. 172; Meringue Powder, p. 124; 24-gauge cloth-covered florist wire, waxed paper, 6 in. wide light pink tulle (25 yds.), white florist tape, 32-gauge wire, craft block

Several days in advance, make the following royal icing flowers: 220 tip 225 rose drop flowers with tip 2 dot centers. On flower nail covered with waxed paper square, make 22 each tip

150, tip 103 and tip 102 rose carnations and 15 tip 101 rose carnations. Make extras to allow for breakage and let all flowers dry. Separately, make carnation bases on waxed paper, using tip 8 for tip 150 flowers, tip 6 for tip 103 flowers and tip 5 for tip 102 and 101 flowers. After piping each base, make a small hook at one end of a 6 in. piece of florist wire and insert into bottom of base. Remove bases on wires from waxed paper and insert in craft block to dry. Attach dried carnations to bases with royal icing. Let dry.

Make 75 tulle puffs: Cut tulle into 12 in. lengths, gather at center, fold in half and twist on a piece of 32-gauge wire to secure. To make 3 cascading floral sprays: wrap several carnations in various sizes together with floral tape, attach a tulle puff to the grouping with florist wire and continue until achieving a cascading arrangement. Insert pearl sprays and attach more tulle puffs for fullness.

Ice 2-layer cakes and prepare for stacked and push-in leg construction (p. 118). Attach drop flowers to cake sides using tip 2 and buttercream icing. Pipe tip 32 shell bottom borders on all cakes. Insert Grecian Pillars to hold floral sprays: position 2 in. from edge of 8 and 12 in.

cakes and, on 16 in. cake, as close as possible to where 12 in. cake is stacked.

At reception: insert floral sprays into spikes. Position Crystal-Look Base and ornament. Serves 90.

Favors shown are made using white tulle circles, filled with Pillow Mints (p. 169) and secured with Pink Ribbon Rose Ties (p. 168).

B. Blessings On Them Both

Pans: 8 x 3 in., 14 x 3 in. Rounds (1 set for each cake), p. 180

Tips: 1, 2, 4, 5, p. 132

Recipes: Buttercream, Royal Icings, p. 105

Bat Mitzvah: Rose, Moss Green Icing Colors, p. 125; Step-Saving Rose Bouquet Flower Cutter Set, p. 137; cloth-covered medium gauge (24-26) florist wire, craft block, cornstarch, white florist tape, non-toxic pastel chalks, tea strainer, soft artist's brush, waxed paper

Bar Mitzvah: Royal Blue Icing Color, p. 125; Floral Collection Flower Making Set, p. 137

Also: 2002 Pattern Book (Star of David, Lettering), p. 121; Gum Paste Mix,

p. 137; White Plastic Dowel Rods, p. 174; Hidden Pillars, p. 175; Meringue Powder, p. 124; Confectionery Tool Set, p. 137; Ready-To-Use Rolled Fondant (5 pks. for each cake), p. 136; Easy-Glide Fondant Smoothers, p. 136; Quick-Ease Roller, p. 136; 6 in. Cookie Treat Sticks, p. 143; Decorator Brush Set, p. 147; Cake Board, Fanci-Foil Wrap, p. 177; Flower Former Set, p. 137; 8 white taper candles (for each cake), paring knife, scissors, toothpick, foam squares, craft knife

Note: Unless specified, the above products are needed for both cakes.

One week in advance, make gum paste (both cakes), roses/leaves for Bat Mitzvah cake and leaves for Bar Mitzvah cake: To make star, roll out 1/3 can of white gum paste 1/8 in. thick. Trace Star Pattern with toothpick and cut out with sharp paring knife. Let dry at least 48 hours, on waxed paper-covered surface dusted with cornstarch. Attach star to cookie stick with royal icing. When dry, use tip 1 and royal icing to pipe trimwork and scrolls on star. Trace Letter Pattern with toothpick; pipe-in message with royal icing and tip 2.

Bat Mitzvah: To make leaves and roses, divide 2/3 can of gum paste in half. Tint halves rose and green. For roses, using directions from Step-Saving Rose Bouquet Set, make 3 small bloom roses and 5 medium bloom roses with small cutter and 2 full bloom roses with large cutter. Attach to 6 in. lengths of wire and insert craft block to dry. Roll out green gum paste very thin and cut approximately 30 leaves with cutter from set. Place leaves, one at a time, on foam square and use veining tool from Confectionery Tool Set to pull out points. Attach leaves to 6 in. lengths of wire with royal icing and let dry on small foam formers that have been dusted with cornstarch. When dry, grate non-toxic chalk in tea strainer, mix with cornstarch and dust on flowers and leaves. Tape rose and leaf wires together with florist tape and assemble into two floral sprays.

Bar Mitzvah: To make leaves, roll out gum paste very thin and cut approximately 10 leaves with large rose leaf cutter from Floral Collection Set. Place leaves, one at a time, on foam square and use veining tool from Floral Collection Set to pull-out points. Let leaves dry in various positions on both inside and outside of flower formers which have been dusted with cornstarch.

Both Cakes: Prepare 1-layer cakes for rolled fondant by piping lightly with buttercream. Prepare cakes for stacked construction (p. 118). Cover cakes with tinted rolled fondant (reserve 1 pk. white smooth with Easy-Glide Smoothers. Pipe tip 5 bead bottom borders in buttercream. Cut hidden pillars in half with craft knife. Position on cake where candles will go. Cut candles to desired length and insert into pillars. Pipe tip 4 beads in buttercream around bottom of candles.

To make tails prayer shawl, roll out 1/2 package of fondant 1/8 in. thick. Cut into 6 in. x 16 in. rectangle. Drape tails on cake. Tint a small amount of fondant blue for Bar Mitzvah and rose for Bat Mitzvah; roll with Quick-Ease Roller and cut three 1/4 in. wide strips with paring knife. Attach strips to tails with wet brush. Use small scissors to cut fringe on bottom of tails. Trace letters on cake with toothpick; pipe in with tip 2 and royal icing. For Bar Mitzvah cake, position leaves around bottom borders. For Bat Mitzvah cake, position flower sprays. Insert star at reception. Each cake serves 40.

BIRTHDAYS OF *Tradition*



B.



A. Tolling The Happy News!

Pan: 16 x 2 in. Heart, p. 178

Tips: 1, 2, 4, 21, p. 132-133

Colors: Violet, Rose, p. 125

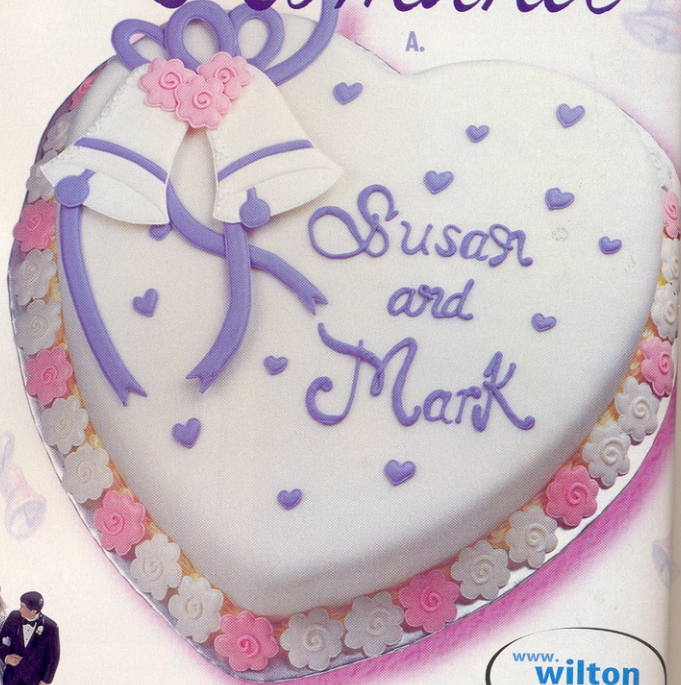
Recipes: Buttercream Icing, p. 105;
Color Flow Icing, p. 114

Also: 2002 Pattern Book (Bells, Ribbon, Flowers, Heart, Alphabet), p. 121;
Color Flow Mix, p. 124; Ready-To-Use Rolled Fondant (3 pks.), p. 136; Easy-Glide Fondant Smoothers, p. 136;
Cake Board, Fancy-Foil Wrap, p. 177, toothpicks, rolling pin

Make the following color flow pieces at least 1 week in advance: 13 hearts, 20 rose flowers, 30 white flowers, two bells, three bows and four ribbons. Outline patterns using tip 2 and full-strength color flow. Let dry, then flow-in with thinned color flow (p. 114). Let dry. When completely dry, use full-strength color flow and tip 1 to overpipe bell and tip 2 to pipe swirls on flowers. Make extras of all color flow pieces to allow for breakage.

Bake and cool two 1 1/2 in. layer cakes to form one 3 in. high cake. Prepare for rolled fondant by lightly icing with buttercream. Cover cake with fondant; smooth with Easy-Glide Smoothers. Pipe tip 21 shell bottom border. Attach color flow pieces with dots of icing. Mark message using pattern and toothpick; write tip 4 message. Serves 64.

BRIDAL SHOWER Romance



A.



B.



Find a new shower cake idea every month! Visit our website for complete decorating instructions.



B. Heart Duet

Pan: 10 x 2 in. Heart Pan, p. 178

Tips: 3, 6, 12, 104, 124, 126, 225, p. 132-135
Color: Violet, p. 125

Ornament: Only The Beginning, p. 161

Recipes: Buttercream, Royal Icing, p. 105

Also: 10 in. Decorator Preferred® Heart Separator Plates (3 needed), p. 175; 5 in. Grecian Pillars (1 pk.), p. 175; 1 7/8 in. Green Artificial Leaves, p. 169; Flower Spikes, p. 172; Flower Nail No. 7, p. 129; 8 in. Spatula, p. 130; Meringue Powder, p. 124; craft block, pink and yellow non-toxic pastel chalks, fine artist brush, 20 gauge wrapped florist wire, 3-4 yards pink tulle, tea strainer

In advance, using royal icing, make approximately 350 tip 225 violet swirled drop flowers. Make extras to allow for breakage and let dry. Cut 16 florist wire stems, 6 in. long each. Attach 20 drop flowers to each wire stem with royal icing. Attach additional flowers to bottom portion of the 8 of the 16 sprays. Let dry in craft block.

Using white royal icing and flower nail, make four tip 124 roses and two tip 126 roses with tip 12 bases. Let dry.
Grate non-toxic chalk using a tea strainer.

Immediately after piping, brush each rose with chalk.

Place 1-layer cakes on plates and ice smooth with spatula. Pipe tip 6 bead bottom borders on sides of cakes. Pipe tip 104 ruffle top borders. Attach roses to top edge of one cake and bottom edge of the other cake. Insert flower spikes next to roses and position floral sprays in each. Position artificial leaves. Write tip 3 message. Position top cake on pillars, slightly above bottom cake. Carefully wrap tulle in and around cakes. Serves 24.

C. Dance of Devotion

Pans: 6 x 3 in. and 14 x 3 in. Round, p. 178
Tip: 3, 131, p. 132-134

Colors: Violet, Royal Blue, Lemon Yellow, Rose, p. 105

Ornament: First Dance, p. 161

Cookie: Nesting Heart, Nesting Star Cutter Sets, p. 141

Recipes: Buttercream, Royal Icing, p. 105

Also: 16 in. Cake Boards (2), Fanci-Foil Wrap, p. 177; 7 1/2 in. Crystal Twist Legs (1 pk.), p. 172; 6 in. Plate for Crystal-Clear Cake Divider Set, p. 172; 6 in.

Lollipop Sticks, p. 147; Gum Paste Mix, p. 137; Cake Sparkles™—Pink, Yellow (1 pk. each), White (2 pks.), p. 127; Flower Spikes, p. 172; Decorator Brush Set, p. 147; Meringue Powder, p. 124; hot glue gun, white nylon tulle (4 yards), 28 gauge wire (39 9 in. pieces needed), white shiny curling ribbon (10 yards), waxed paper, zip-close sandwich bags, rolling pin

In advance, make gum paste hearts and stars: Prepare gum paste mix. Tint 1/3 pink, 1/3 yellow and reserve 1/3 white. Roll out thin; use smallest heart and star cutters to cut 35 pink hearts and 35 yellow stars. Attach 12 hearts and 12 stars to 9 in. wires with damp brush and water. Let dry. Use largest heart cutter to cut out 2 white hearts. Let dry, then attach each to 6 in. lollipop stick with royal icing; pipe tip 3 message. In a sandwich bag, mix 1/2 pk. pink and 1 pk. white Cake Sparkles. Seal bag and use rolling pin to crush to fine consistency. Repeat using yellow and white Cake Sparkles. Moisten sides of stars and hearts using decorator brush dipped in water. While still wet, press hearts and stars into Cake Sparkles, one at a time. Let dry.

In advance, use royal icing in violet/royal blue combination to pipe 100 tip 131 star drop flowers on waxed paper. Make extras to allow for breakage and let dry. Attach 15 flowers to wires with royal icing. Slightly bend wires.

Ice 2-layer cakes smooth. Prepare for push-in leg construction (p. 118). Place 6 in. cake on plate with twist legs; position 1 1/4 in. from back edge of 14 in. cake. Insert flower spike 1 1/4 in. from edge of 6 in. cake. Wrap wires holding stars, hearts and flowers around pencil to create a spiral.

At reception: Assemble cakes, place hearts, stars and flowers in flower spikes. Attach tulle to lollipop stick with icing and insert into top edge of cake. Wrap tulle around cake, cascading to bottom of cake. If you need to fill in space under pillars, position a few short pieces of tulle. Use icing to attach twisted ribbon and remaining stars, flowers and hearts to tulle. Insert hearts on sticks and position ornament. Serves 36.

Note: Always place a separator plate on the cake before you position any figurine or ornament. This protects both the cake and your keepsake. For extra stability, secure your ornament to the plate with tacky craft tape.



A. Floral Tones

Pans: 8, 10, 12, 14 x 2 in. Rounds, p. 180

Tips: 1, 102, 104, p. 132-135

Color: Ivory, p. 125

Ornament: Spring Song, p. 159

Recipe: Royal, Buttercream Icing, p. 105

Also: Tall Tier Cake Stand Basic Set, Glue-On Plate Legs (6 needed), Cake Corer Tube, p. 172; Flower Nail No.7, p. 129; Cake Circles, p. 177; Meringue Powder, p. 124; 11 in. Spatula, p. 130; waxed paper, craft glue

In advance, make the following wild roses using royal icing and flower nail: 476 small roses using tip 102 with tip 1 dot centers; 100 large roses using tip 104 with tip 1 dot centers. Make extras to allow for breakage and let dry.

Glue plate legs on bottom of 16 in. plate. Using buttercream icing, ice 2-layer 8, 10, 12 and 14 in. tiers smooth with spatula. Using Cake Corer Tube, prepare 10, 12, and 14 in. tiers for center column construction (p. 118).

Cover sides of 10 and 14 in. tiers with flowers. On 12 in. tier, position flowers around top and bottom borders; divide side in half and position another row around center. Decorate 8 in. tier on a foil-covered board. Position flowers on top border and around center of cake. Position the bottom border of flowers at reception.

At reception: Position 16 in. plate onto base bolt. Add 6 1/2 in. columns and tighten. Continue adding tiers with columns. Add top plate, secure column with top cap nut. Position 8 in. tier and add flowers around bottom border. Attach flowers to center column with dots of icing. Position ornament.* Serves 172*.

*The top tier is often saved for the first anniversary. The number of servings given does not include the top tier.

+Note: Always place a separator plate on the cake before you position any figurine or ornament. This protects both the cake and your keepsake. For extra stability, secure your ornament to the plate with tacky craft tape.



Learn how to make elegant candy leaves with ease, online.

B. Sharing The Sweet Life



Pans: Petal Pan Set (9, 12, 15 x 2 in. used), p. 180

Tips: 13, 16, 18, p. 132-133

Candy: Candy Melts®—Light Cocoa (5 pks.), Dark Cocoa (1 pk.), p. 144; Truffles Candy Mold, p. 145

Ornament: With This Ring, p. 161

Recipe: Chocolate Buttercream Icing, p. 105; Truffles, p. 115

Also: Garden Cake Stand, p. 173; Crystalique Ribbon Arch Fresh Flower Holder, p. 172; 10, 14, 18 in. Decorator Preferred® Separator Plates, p. 175; Cake Board, Fancy-Foil Wrap, p. 177; Disposable Decorating Bags, p. 130; Decorator Brush Set, p. 147; Decorator Favorites Pattern Press Set, p. 129; 11 in. Spatula, p. 130; lemon leaves

*brand confectionery coating

In advance, using Light Cocoa Candy Melts and truffle mold, make 152 solid truffles. Refrigerate until firm; unmold. Pipe swirls on each truffle, using melted Dark Cocoa Candy Melts® in bag fitted with tip 13.

Use clean and dry lemon leaves to make 175 candy leaves: Paint backs of leaves using melted Light Cocoa Candy Melts® and decorator brush. Place leaves in freezer for a few minutes, then carefully peel off candy leaf. Set aside.

Ice 2-layer 9, 12 and 15 in. cakes smooth in chocolate buttercream. Cut hole in 9 in. tier to fit Ribbon Arch Holder which will be positioned at reception. For 9 in. tier, imprint large C-scroll from Pattern Press Set on top edge of cake and imprint medium C-scroll on sides. Outline imprints with tip 18 and overpipe with tip 16. Pipe tip 18 zigzag bottom border and position truffles.

For 12 and 15 in. tiers, imprint top edges with top half of fleur de lis pattern press. On cake sides, imprint small C-scroll in center and vines on both sides of scroll. Outline imprints with tip 18 and overpipe with tip 16. Pipe tip 18 zigzag bottom borders and position truffles on top of cake and on bottom borders.

At reception, position cake on Garden Stand. Position Ribbon Arch and ornament.* Attach chocolate leaves to stand and arch with melted candy**.

Serves 100*.

**If microwave is not available to melt candy at reception, bring warming tray.

*Note: The top tier is often saved for the first anniversary. The number of servings given does not include the top tier.

Favors: Just fill our Heart Tab Boxes (p. 167) with colorful Jordan Almonds (p. 168) and you're done! No wrapping needed—the boxes lock closed, with an elegant heart design on top.

WEDDING Drama



B.

Wedding

WEDDED

Bliss

A.



A. Lovelight

Pans: Decorator Preferred 6 x 3 in., 10 x 3 in. Rounds, 5-Pc. Bevel Pan Set (10 in. Bevel Top and 14 in. Bevel Bottom used), p. 178-179

Tips: 2, 3, 7, p. 132

Color: Moss Green, p. 125

Ornament: From This Day Forward, p. 156

Recipes: Buttercream, Royal Icing, p. 105

Also: 6 in. Plate from Crystal Clear Cake Divider Set, p. 172; 9 in. Crystal Clear Twist Legs (4 needed), p. 172; 14 in. Decorator Preferred® Separator Plate, p. 175; Candlelight Cake Stand, p. 173; Ribbon/Rings Taper Candle Set, p. 164; Cake Boards, Fanci-Foil Wrap, p. 177; Ready-To-Use Rolled Fondant (3 pks.), Easy-Glide Fondant Smoothers, p. 136; Confectionery Tool Set, p. 137; Floral Collection Flower Making Set, Gum Paste Mix, p. 137; Meringue Powder, p. 124; Wooden Dowel Rods, p. 174; small artist's brush, foam squares, glass bowls, votive candles, fresh flowers

In advance, make approximately 100 gum paste flowers: Prepare Gum Paste Mix and roll out $\frac{1}{8}$ in. thick; cut flowers using pansy cutter from Floral Collection Set. Place each flower on small foam square and soften edges of petals using dog bone tool from Confectionery Tool Set. Next, place each flower on large foam squares and form a cup shape by pressing center with ball tool from Confectionery Tool Set. Let dry. Add tip 3 dot centers in royal icing.

Bake and cool cakes and prepare for stacked and pillar construction (p. 118). Position bevel bottom cake on double-thick 15 in. round foil-wrapped boards (Cut 16 in. boards to 15 in. diameter). Position 10 in. cake on 10 in. board and position bevel top. Prepare cakes for rolled fondant by lightly icing in buttercream. Cover cakes with rolled fondant; smooth with Easy-Glide Smoothers. Using large rose leaf cutter from Floral Collection Set, imprint designs on bottom tier. Using large and small rose leaf cutters, imprint designs on top tier. Outline leaf imprints with tip 2 in royal icing, and immediately apply brush embroidery technique (p. 114). Pipe tip 3 curving line to connect leaves on bottom bevel tier and attach flowers using royal icing. Pipe tip 7 bead bottom borders in buttercream.

At reception: Position cake on stand, add taper candles, fresh flowers and votives in glass bowls. Position ornament.* Serves 57*

*Note: The top tier is often saved for the first anniversary. The number of servings given does not include the top tier.



B. Resounding With Love

Pans: 6, 10, 14, 16 x 2 in. Square, p. 180

Tips: 2, 3, 7, 17, 129, 224, p. 132-134

Ornament: Masterpiece (White), p. 159

Recipes: Buttercream, Royal Icing, p. 105

Also: 7 in. Square Separator Plates (2 needed), p. 175; 5 in. Grecian Pillars (1 set needed), p. 175; Meringue Powder, p. 124; 2 1/4 in. Filigree Bells (4 pks. needed), p. 170; White Plastic Dowel Rods, p. 174; Blush Rose Petals, p. 165; Floral Puff Accent, p. 169; Cake Boards, Silver Fanci-Foil Wrap, p. 177; waxed paper

In advance, use royal icing to make 1150 tip 224 swirl drop flowers and 310 tip 129 swirl drop flowers. Add tip 2 dot centers to all. Make extras to allow for breakage and let dry.

Prepare 2-layer 6 in. cake (3 in. high), 2-layer 10 in. cake (4 in. high), 1-layer 14 in. cake and 1-layer 16 in. cake for pillar and stacked construction (p. 118).

For 6 in. cake: Divide each side into thirds (2 in. wide) Pipe tip 17 zigzag garlands, 1 in. deep, and attach tip 224 drop flowers to garlands. Pipe tip 3 double drop strings below zigzag garland, leaving $\frac{1}{4}$ in. between strings. Pipe tip 7 bead bottom border and position tip 129 drop flowers.

For 10 in. cake: Divide each side into fourths (2 1/2 in. wide). Decorate same as 6 in. cake.

For 14 in. cake: Divide each side into fourths (3 1/2 in. wide). Decorate same as 6 and 10 in. cakes, without double drop strings.

For 16 in. cake: Divide each side into thirds (5 1/4 in. wide). Decorate same as 10 in. cake. Attach bells to zigzag

garlands with dots of icing; pipe tip 17 zigzag garland over tops of bells. Attach additional tip 224 drop flowers.

At reception, assemble cakes. Pipe tip 17 scallop around plate; attach tip 224 drop flowers. Add floral puffs. Position ornament.* Serves 163*.

*Note: Always place a separator plate on the cake before you position any figurine or ornament. This protects both the cake and your keepsake. For extra stability, secure your ornament to the plate with tacky craft tape.

Favor: Surround your cake with festive accents that capture the joy of this day. Here we have wrapped our Wedding Bubbles (p. 168) in a gathered cello circle and tied it together with an Organza Bow Bubble Band (p. 168). The finishing touch is a scattering of our Blush Rose Petals (p. 165). Romantic and fun!



A.

WEDDING Sparkle

A. The Love Keeps Flowing



Pans: 8, 12, 16 x 2 in. Heart Pans, p. 178

Tips: 3, 10, p. 132

Ornament: Our First Dance, p. 157

Recipe: Buttercream, Royal Icing, p. 105

Also: 10 in. Heart Separator Plates (2 needed), p. 175; 18 in. Heart Separator Plates (2 needed), p. 175; 13 1/4 in. Roman Columns (6 needed), p. 175; 5 in. Grecian Pillars (4 needed), p. 175; Cake Board, Fancy-Foil Wrap, p. 177; Wooden Dowel Rods, p. 174; Kolor-Flo Fountain, p. 176; Meringue Powder, p. 124; 11 in. Spatula, p. 130; fresh flowers, waxed paper, 12 in. round x 4 in. high craft block, tulle circle

Several days in advance, using thinned royal icing, pipe approximately 1000 tip 3 "puddles", ranging in size from 1/4 to 3/4 in. diameter on waxed paper. Let dry.

Make the following 2-layer heart cakes: seven 8 in., one 12 in. and one 16 in. Ice all cakes smooth and prepare for stacked and pillar construction (p. 118). Pipe tip 10 ball bottom border on all cakes. Attach puddles to sides and tops of cakes with buttercream icing.

At reception, assemble six 8 in. cakes. Position craft block in center of cakes under 18 in. separator plate. Position fountain and fresh flowers and stacked cakes. Pipe tip 3 ball border around top two plates. Position ornament*.

Serves 282*.

*Note: The top tier is often saved for the first anniversary. The number of servings given does not include the top tier.

•Note: Always place a separator plate on the cake before you position any figurine or ornament. This protects both the cake and your keepsake. For extra stability, secure your ornament to the plate with tacky craft tape.

Favors: Everyone will be bubbling over with wedding excitement when you provide Wilton Wedding Bubbles as a favor (p. 168). Wrap each bottle in a tulle circle puff, then tie with our 5-Petal Flower Bubble Bands (p. 168).

B. Forever Sweethearts



Pans: Heart Set (6, 10, 14 in. needed), p. 180

Tips: 12, 104, 352, 366, p. 132-135

Colors: Rose, Kelly Green, p. 125

Ornament: Threshold of Happiness, p. 161

Recipes: Buttercream, Royal Icing, p. 105

Also: Heart Floating Tiers Stand Set, p. 173; Floral Puff Accents (6 needed), p. 169; Meringue Powder, p. 124; Flower Nail No. 7, p. 129; Cake Boards, Fancy-Foil Wrap, p. 177; 11 in. Spatula, p. 130

In advance, using royal icing, make 15 pink and 16 white tip 104 roses with tip 12 bases. Make 110 white and 110 pink tip 104 rosebuds. Make extras to allow for breakage and let dry.

Ice 2-layer tiers smooth with spatula. Position tiers on plates. Pipe tip 366 leaf

bottom border on all tiers. On 6 in. tier, add rosebuds and pipe tip 352 leaf top border. On 10 and 14 in. tiers, add roses, rosebuds and tip 352 leaf top border. Pipe tip 352 leaves on cake sides.

At reception, assemble cakes on floating tiers stand, position ornament.* Serves 110*.

Favors: The cake table accents pick up on pink—from pink champagne in our Fluted Glass Set (p. 165) to pillow mint favors in our Opalescent Favor Bags (p. 167).

ROSES MEAN

Romance



B.



A.

A. The Memories Are Golden



Pans: Hexagon Set (9, 12, 15 x 2 in. used), p. 180

Tips: 5, 13, 16, 18, 21, p. 132-133

Ornament: 50 Years of Happiness, p. 160

Recipes: Buttercream, Royal Icing, p. 105

Also: 16 in. Hexagon Separator Plates (2 needed), p. 175; 3 in. Grecian Pillars (2 pks.), p. 175; Dowel Rods, p. 174; Scrolls (3 pks.), p. 170; Meringue Powder, p. 124; Cake Boards, Fanci-Foil Wrap, p. 177; silk flowers

Using royal icing, pipe tip 13 outline on one side of 60 scrolls. Let dry.

Ice 2-layer 9 in. and 12 in. cakes and 1-layer 15 in. cake smooth. Prepare for stacked construction (p. 118). On all cakes, pipe top borders on each hexagon panel as follows: one center tip 21 rosette, one or two tip 18 rosettes on each side of tip 21 rosette, one to three tip 16 rosettes on each side of tip 18 rosettes. Pipe tip 5 bead bottom borders.

On 9 in. and 12 in. cakes, pipe tip 13 triple drop strings at center of each panel; longest string is 1 1/2 in. from bottom. Pipe double drop strings at each side of triple drop strings; longest string is 2 1/4 in. from bottom.

At reception, position 16 in. hexagon plates and 3 in. pillars. Position scrolls in front of bottom borders on all cakes. Position silk flowers. Position ornament. Serves 60.

B. A Passion For Chocolate



Pan: 10 x 2 in. Heart, p. 180

Tips: 2, 21, p. 132-133

Recipes: Chocolate Buttercream, p. 105; Ganache Glaze, p. 115

Candy: Hearts Candy Mold, p. 196; 3-D Heart Lollipop Mold, p. 196; Valentine Lollipop Kit, p. 196; Candy Melts®—Light Cocoa (2 pks.), p. 144;

Also: Disposable Decorating Bags, p. 130; Cake Board, Fanci-Foil Wrap, p. 177; Cooling Grid, p. 142; heavy whipping cream, long macaroni pasta (uncooked), 2 yards gold metallic curling ribbon; craft block

*brand confectionery coating

In advance, make the following candies: 20 "Love" hearts from 3-D Lollipop Mold, 1 man and 1 woman heart from Valentine Kit and 15 hearts from Hearts Candy Mold (no sticks used on any candies). Refrigerate until firm; unmold. Cut 9 pieces of uncooked pasta from 2 in. to 6 in. long. Dip pieces into melted candy and set in craft block to dry. Attach pasta sticks to backs of man, woman and Hearts Candy Mold hearts with melted candy. Tie curling ribbon on sticks and set aside.

Bake and cool two 1 1/2 in. high cakes to form one 3 in. high cake. Ice cake smooth with chocolate buttercream; let set. Position cake on cooling rack and cover with ganache. Let set. Pipe tip 21 shell bottom border in chocolate buttercream. Position "Love" candies around bottom border. Insert lollipops on cake top. Write tip 2 message with buttercream and position additional hearts on cake top. Serves 15.

C. Paradise Together



Pans: Oval Set (7 3/4 x 5 5/8 x 2 in., 16 1/2 x 12 3/8 x 2 in. used), p. 180

Tips: 2, 362, p. 132-135

Colors: Golden Yellow, Violet, Creamy Peach, Rose, Kelly Green, p. 125

Figurine: Kissing Lovebirds, p. 171

Recipe: Buttercream Icing, p. 105

Also: Ready-To-Use Rolled Fondant (3 pks.), p. 136; Easy Glide Fondant Smoother, p. 136; Step-Saving Rose Bouquet Flower Cutter Set, p. 137; Gold Fanci-Foil Wrap, p. 177; Gum Paste Mix, p. 137; Meringue Powder, p. 124; Confectionery Tool Set, p. 137; Decorator Brush Set, p. 147; Yellow Stamens, p. 137; Wooden Dowel Rods, p. 174; Flower Former Set, p. 174; Quick Ease Roller, p. 136; Cake Sparkles™—Purple, Pink, White, Green, p. 127; 20 in. oval cardboard, 2 x 2 in. foam square (1/8 in. thick), craft block, 22 gauge florist wire, florist tape, cornstarch

In advance, make 16 gum paste flowers (7 rose/peach combination, 9 violet) and 40 gum paste leaves. Prepare gum paste following package directions. Divide into thirds: tint 1/3 rose/peach combination, 1/3 violet, 1/3 green. Using rose petal cutters from Rose Bouquet Set, cut one of each small and large size petal for each flower. Place petals on foam square and soften edges with ball tool from Confectionery Tool Set. Sprinkle each petal with Cake Sparkles. Using adhesive (instructions in Rose Bouquet Set), attach petals together, placing small petal inside large. Brush a small ring of adhesive around center of flower and sprinkle area with Cake Sparkles; dip yellow stamens into adhesive and insert into center of flower. Let dry.

Roll out green gum paste and cut a separator for each flower using calyx cutter from Rose Bouquet Set. Attach separator to back of flower with adhesive. Using green gum paste, roll 16 teardrop-shaped cones, about 3/4 in. long, for backs of flowers;

ANNIVERSARY

Joy

flatten bottom and attach to sepals with adhesive. For two hanging flowers, dip florist wire in adhesive and insert into top of cone; attach to sepals. Let dry. Cut 40 leaves using green gum paste and rose leaf cutter. Make vein impressions on leaves using veining tool from Confectionery Set. Sprinkle leaves with white or green Cake Sparkles™. Let dry on small flower formers dusted with cornstarch.

Prepare 1-layer 7 1/4 x 5 1/4 in. and 16 1/2 x 12 1/2 in. cakes for rolled fondant by icing lightly with buttercream. Prepare for stacked construction (p. 118) and set smaller cakes slightly back. Cover cakes with rolled fondant; smooth with Easy Glide Smoothers. Pipe tip 362 shell bottom border. Position figurine, flowers and leaves on cake. Write tip 2 message. Serves 26.





A.

A. Girl On The Go!

Pan: Special Delivery, p. 193

Tips: 2, 3, 16, 103, 126, p. 132-135

Colors: Black, Royal Blue, Violet*, Copper (Light Skintone), p. 125

Recipe: Buttercream Icing, p. 105

Also: Cake Board, Fancy-Foil Wrap, p. 177; 8 in. Spatula, p. 130, cornstarch

*Note: Combine Royal Blue and Violet to achieve eye color.

Ice sides and background areas smooth with spatula. Outline baby, facial features and diaper with tip 3. Pipe-in whites of eyes, pupils and dot eye highlights with tip 3 (smooth with finger dipped in cornstarch). Cover baby and diaper with tip 16 stars. Pipe tip 126 ruffle bottom border. Add tip 103 bows on baby's head and staggered on border. Randomly pipe tip 3 bead hearts on cake top and sides. Print tip 2 message. Serves 12.

B. He's Off And Running!

Pan: Special Delivery, p. 193

Tips: 3, 12, 16, p. 132-133

Colors: Royal Blue, Black, Christmas Red, Brown, Orange**, p. 125

Recipe: Buttercream Icing, p. 105

Also: Cake Board, Fancy-Foil Wrap, p. 177, cornstarch

**Note: Combine Brown and Orange to achieve basketball color.



B.

Ice sides and background areas smooth. Outline baby, facial features, diaper and cap with tip 3. Pipe-in whites of eyes, pupils and dot eye highlights with tip 3 (smooth with finger dipped in cornstarch). Cover baby, diaper and cap with tip 16 stars. Pipe tip 12 small and large ball bottom border. Add tip 3 string seams on basketballs and baseballs. Add tip 3 dots on soccer balls. Print tip 3 message. Serves 12.

Favors: Our shower favors may be simple, but they add so much to the fun! Just place Jordan Almonds (p. 169) in a Pink, Yellow or Blue Fillable Favor Box (p. 188).

C. Shake, Rattle And Roll!

Pan: Standard Muffin, p. 182

Candy: Yellow Candy Melts®+ (1 pk.), p. 144

Recipe: Buttercream Icing, p. 105

Also: Baby Standard Baking Cups, p. 192; 4 in. Lollipop Sticks, p. 147; 8 in. Spatula, p. 130; Disposable Decorating Bags, p. 130; hollow-center candies, pastel candy-coated chocolates, 12 in. satin ribbon (1/4 in. wide) for each cupcake

+brand confectionery coating

Ice cupcakes smooth with spatula. Using melted candy in cut disposable bag, pipe zigzag across cupcake. Position pastel chocolates before candy sets. Attach hollow-center candies to lollipop sticks with melted candy. Insert stick into cupcake and add ribbon bow. Each serves 1.

HELLO Baby



D. Garden Slumber

Pans: 9 x 13 x 2 in. Sheet, p. 180;
Mini Ball, p. 187

Tips: 2, 3, 4, 9, 127D, 225, 349, 366, p. 132-135

Colors: Kelly Green, Lemon Yellow, Violet, Creamy Peach, Rose, p. 125

Topper: Sleeping Angels Set, p. 189

Recipes: Buttercream, Royal Icing, p. 105

Also: Cake Board, Fanci-Foil Wrap, p. 177;

Flower Spikes, p. 172; 1 1/2 in. Green

Artificial Leaves (1 pk.), p. 169; Meringue

Powder, p. 124; 8 in. Spatula, p. 130;

18-gauge florist wire, green florist

tape, uncooked spaghetti, craft block

In advance, using royal icing, make 360 (90 each violet, peach, rose and yellow) tip 225 drop flowers with tip 2 white dot centers. Make extras to allow for breakage and let dry.

In advance, make rose bed: Ice mini ball cake smooth with pink royal icing and overpipe with tip 127D giant rose. Let dry. Attach artificial leaves to bottom of rose with royal icing. Attach baby topper to rose with royal icing. Set aside.

In advance, make hanging flower canopy: Lightly spray back of mini ball cavity with vegetable pan spray. Pipe nine tip 366 pull-out petals on pan; let dry. For stem, pull-out four 12 in. long pieces of florist wire together; wrap with florist tape. Place one end in craft block and bend other end to touch back of flower. Remove flower from pan. Using royal icing, pipe tip 9 calyx to join stem with flower. Let dry at least 48 hours. Attach artificial leaves to back of flower with royal icing. Let dry.

To make stems for drop flower sprays on cake sides, cut approximately fifty 3 in. long pieces of uncooked spaghetti. Fill decorating bag, fitted with tip 4, with royal icing. Insert a piece of spaghetti into open end of tip, and pull out to coat with icing. Push end into craft block to dry. When dry, attach drop flowers with tip 3 dots of royal icing; pipe tip 349 leaves. Let dry.

Ice 2-layer cake smooth in buttercream with spatula. Ice 6 1/2 in. diameter green circle on top right corner of cake. Position flower sprays on cake sides. Pipe tip 3 pull-out grass bottom border. Position rose bed and baby on green circle on cake top; attach drop flowers and add tip 349 leaves. To position hanging flower, insert flower spike into cake and fill with royal icing. Insert stem into spike and let set. Pipe tip 2 message. Serves 28.

Position wide end of egg cake as front of bootie. Ice smooth. Build up top area of bootie, overpiping three rows of tip 363 lines. Overpipe tip 363 zigzag on top of three rows. Cover bootie with top of three rows. Pipe tip 4 strings and bows. Add tip 18 star pom-poms. Attach icing decoration with dots of buttercream. Each serves 1.

E. Starting Off On The Right Foot

Pan: Mini Egg, p. 197

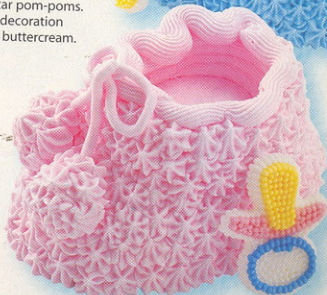
Tips: 4, 18, 363, p. 132-133

Colors: Royal Blue, Rose, p. 125

Recipe: Buttercream Icing, p. 105

Also: Baby Icing Decorations, p. 192,

Cake Board, Fanci-Foil Wrap, p. 177





A.

A. 1 Lullaby Lane

Pans: Holiday House, p. 206;
10 x 2 in. Round, p. 180

Tips: 1D, 3, 5, 16, 233, p. 132-135

Colors: Kelly Green, Rose, Sky Blue, p. 125

Candy: Candy Melts®—Yellow, Light
Cocoa, Blue (1 pk. each), White (2 pks.),
p. 144; Baby Shower, Play Toys Candy
Molds, p. 192

Recipe: Buttercream Icing, p. 105



Also: 2002 Pattern Book (Door, Window
with Bear, Window with Duck, Side
Window Patterns), p. 121; Large Baby
Bottles, p. 189; Baby Carriages Set
(1 needed), p. 189; Rocking Horse Set,
p. 189; Wooden Dowel Rods, p. 174;
Cake Board, Fanci-Foil Wrap, p. 177;
toothpick

In advance, use "painting" method
(p. 115) to mold 12 blue baby pins with
white background, 12 pink (white candy
mixed with rose icing color) baby pins
with white background, 6 rattles, 2
booties (1 pink, 1 blue), ball, jack-in-the-
box, duck and bear. (Lighten all colors
by adding a little melted white candy).
Refrigerate until firm.

Ice 2-layer 10 in. cake and house cake
smooth and prepare for stacked
construction (p. 118).

Trace door and window patterns on
cake with toothpick. Outline windows
and door with tip 3. Ice inside area of
windows and door smooth. Pipe tip 3
outlines for curtains; pipe tip 3 zigzags
around door; pipe tip 5 outline
window sills and threshold on door.
Cover remainder of house with tip
16 stars. Pipe tip 1D overlapping
band roof shingles. Trim baby
bottle on angle and position for
chimney. Attach candy to cakes
with dots of buttercream.
Position candies and carriage on
cake top. Pipe tip 233 pull-
out grass bottom border and
randomly on cake top.
Serves 36.

B. He Loves A Good Shower!

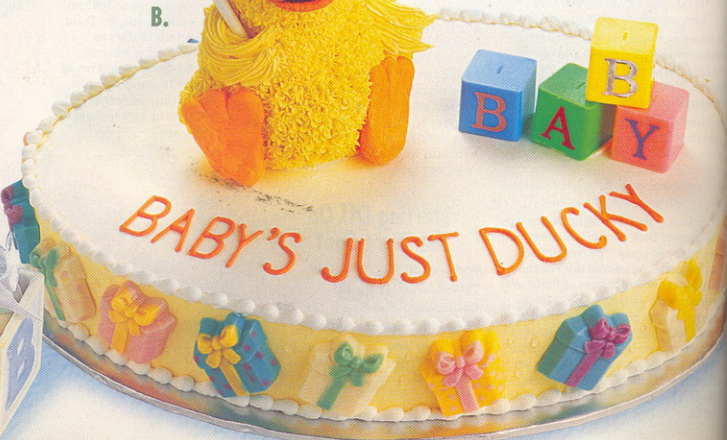
Pans: Oval Pan Set (13 x 9 7/8 in.
pan used), p. 180; Sports Ball, p. 187;
Mini Stand-Up Bear Set, p. 186

Tips: 3, 4, 6, 8, 16,
p. 132-133

Colors: Rose, Lemon
Yellow, Golden Yellow,
Orange, Brown, p. 125



B.



Candy: Candy Melts®—White (3 pks.),
p. 144; Primary and Garden Candy
Colors Sets, p. 145; Party Time Mold,
p. 146

Recipe: Buttercream Icing, p. 105,
favorite pound cake

Also: Cake Board, Fanci-Foil Wrap, p. 177;
Baby Blocks Set, p. 189; 8 in. Cookie
Treat Sticks, p. 143; Disposable
Decorating Bags, p. 130; Decorator
Brush Set, p. 147; Clear Piping Gel,
p. 124; large white gumball, white
mini jawbreakers, cornstarch

Using candy colors, tint 2 pks. of melted
white candy blue, pink, violet, and yellow
(reserve some white). Tint 1 pk. of melted
white candy green. Using "painting"
method (p. 115), mold 20 candy packages
(10 solid, 10 polka dot). Refrigerate until
firm; unmold.

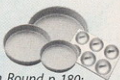
To make umbrella, pour melted green
candy into one half of Sports Ball Pan.
To make a thin candy shell (p. 115).
Refrigerate until firm; unmold. Use
melted candy in cut decorating bag to
pipe scallop design around bottom edge
of umbrella. Attach gumball and mini
jawbreakers to umbrella top with melted
candy. Refrigerate until firm. Attach
cookie stick umbrella handle with melted
candy. Set aside.

Using firm-textured pound cake batter,
bake and cool mini bear and 1-layer oval
cake. Ice top of oval cake smooth in
white and sides in yellow. Pipe tip 6
bead top and bottom borders. Prepare
bear cake, cutting cake board into a 2 1/2
in. circle and cutting hole in center of
board for umbrella handle. Trim left arm
and ears off cake. With spatula, build up
icing on head to resemble duck. Cover
duck with tip 16 stars; add tip 16 pull-out
star feathers for wings and crest on head.
Pipe tip 3 string mouth and dot eyes
(smooth with finger dipped in cornstarch).
Outline beak with tip 4;
build up and overpipe beak with tip 4.
Position duck on cake top. Pipe tip 8 feet
(smooth with finger dipped in cornstarch).
Attach candy packages to cake sides
with icing. Position blocks. Pipe tip 3
piping gel raindrops. Print tip 3 message.
Position umbrella in duck's hand before
serving. Serves 30.

*brand confectionery coating

ADORABLE Arrival

C. Sunshine In The Clouds



Pans: 6, 10 and 14 x 3 in. Round, p. 180;
Mini Ball, p. 187

Tips: 3, 4, 16, p. 132-133

Colors: Royal Blue, Rose, Brown, Copper
(Light Skintone), p. 125

Recipe: Buttercream Icing, p. 105

Also: Ready-To-Use Rolled Fondant (7 pks.),
Easy-Glide Fondant Smoothers, p. 136;
Cake Boards, Fancy-Foil Wrap, p. 177;
Wooden Dowel Rods, p. 174;
Parchment Paper, p. 130, Play Toys
Candles, p. 153; 11 3/4 in. Lollipop
Sticks, p. 147; balloons, curling ribbon,
marker, tape, cornstarch

Bake and cool cakes. Stack three 18 in. cake
boards and wrap with foil for base of cake.
Prepare cakes for stacked construction
(p. 118). Prepare 10 and 14 in. cakes for
rolled fondant by lightly icing in
buttercream. Cover 10 and 14 in. cakes
with fondant; smooth with Easy-Glide
Smoothers.

Ice top of 6 in. round cake smooth; cover
sides with tip 16 basketweave. Add tip
16 rope top and bottom borders. Ice 2
mini ball cakes together horizontally for
head. Secure head on 6 in. cake with cut
lollipop stick. Outline mouth and pipe-in
with tip 3 (smooth with finger dipped in
cornstarch). Cover head with tip 16 stars.
Pipe tip 4 string eyes and dot nose. Make
banner using paper and write message
with marker.

For cloud borders, roll various size balls
of fondant and press together to create
random formations. Press to bottom
sides of contour cakes. Pipe six tip 4
bead hearts on each contour cake.
Position banner and teddy bear candle.
Pipe tip 16 star hands. Arrange candles
on cake top. Attach balloons to lollipop
sticks with tape and tie with curling
ribbon; insert into cake top. Serves 56.

Favors: Give guests something fun to take
home! The buggy favors are so easy – just
fill our Baby Buggy Porcelain Favor Boxes
(p. 188) with Pillow Mints. Or greet the new
kid on the block with delightful favors
made with our Block Porcelain Favor Boxes.
Each contains a Drawstring Favor Sachet,
filled with Pillow Mints (p. 169) and tied
with 5-Petal Flower Favor Bands (p. 168).

Destination-Martin House



BLESSED Occasions



A. Welcome To His Table



Pans: 7 x 11 x 2 in., 11 x 15 x 2 in.
Sheet Pans, p. 180

Tips: 2, 3, 4B, 6, 225, 349, p. 132-135

Colors: Royal Blue (for boy's cake),
Rose (for girl's cake), Golden Yellow,
Kelly Green, p. 125

Toppers: Communion Boy or Girl, p. 155

Recipes: Buttercream, Royal Icing, p. 105

Also: 2002 Pattern Book (Small and Large
Altar Windows, Kneeler), p. 121; Gum
Paste Mix, p. 137; 6 in. Lollipop Sticks,
p. 147; Plastic Dowel Rods, p. 174;
Cake Boards, Fancy-Foil Wrap, p. 177;
Meringue Powder, p. 124, rolling pin,
craft knife

In advance,
prepare gum
paste according
to package directions.

Roll out a portion approximately 1/8 in.
thick. Using patterns, cut out windows
(2 small and 1 large) and two kneelers.
Reserve remaining gum paste. Let dry.

In advance, use royal icing to make 350
tip 225 drop flowers (blue for boy's
cake, rose for girl's cake) with tip 3 dot
centers. Make extras to allow for
breakage and let dry.

For flower stands, cut dowel rods into
two 4 in. lengths. Pipe tip 6 mound of
icing on top of dowel rod "stand" and
attach drop flowers and tip 349 leaves.

Cut lollipop sticks 1 1/2 in. long
and insert into flowers for
candles. (Note: center candle
should be inserted to be
longer) Pipe tip 349 flames
and leaves. Let dry.

Use royal icing to
decorate altar windows: Outline
windows with tip 3 strings. Pipe
another tip 3 string outline just inside
the first one. Overpipe between strings
with another tip 2 string. Edge strings
with tip 2 dots; edge dots with tip 2
string. Pipe tip 2 scrolls to side of tip 2
string. On large window, pipe tip 3
string cross and overpipe with tip 2.
On small windows, pipe tip 3 fleur de
lis. On all windows, pipe tip 3 dots at
points. Attach lollipop sticks to backs
of windows with royal icing. Let dry.

Use royal icing to assemble and
decorate kneeler. Attach pieces
together with tip 3 strings. Pipe tip
3 strings in front and attach drop
flowers to top. Pipe tip 349 leaves.

Bake 1-layer cakes and prepare for
stacked construction (p. 118). Tint gum
paste blue or rose. Roll out 1/8 in. thick
and cut 6 x 2 in. runner; position on
cake. Pipe a tip 6 mound of icing on
each cake corner and position drop
flowers; add tip 349 leaves. Evenly
divide remaining space on cake and
pipe tip 3 double drop strings 1 inch
from cake bottom on all sides. Attach
flowers to sides of runner with dots of
buttercream icing. Pipe tip 4B bottom
border. At corners and at edge of
runner, pipe three tip 6 lines. Overpipe
with 2 tip 6 lines and overpipe again
with 1 tip 6 line. Add tip 3 bead top
borders.

Position kneeler, communion boy or
girl and insert flower stands. Pipe tip
3 beads around flower stands. Insert
altar windows behind flower stands.
Serves 33.

A.

B. Entering the Fold



Pan: Two-Mix Book, p. 185

Tips: 1, 2, 12, 101s, 352, 401, p. 132-135

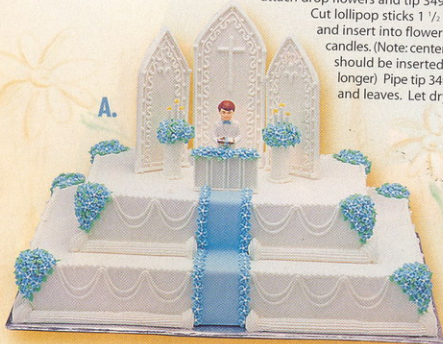
Colors: Lemon Yellow, Sky Blue, Violet
Kelly Green, p. 125

Topper: Inspirational Cross, p. 155

Recipes: Buttercream, Royal Icing, p. 105

Also: Decorating Comb, p. 129; Flower
Nail No. 7, p. 129; Small Doves (1 p.
p. 171; Decorator Brush Set, p. 147;
Meringue Powder, p. 124; waxed paper

In advance, use royal icing to make 7
tip 101s forget-me-nots with tip 1 dot
centers (25 each violet, yellow, blue).
Let dry. Use royal icing to pipe a tip 1
disc, 1 1/2 in. diameter, on waxed paper
(to be used as stand for cross). Let dry.
Attach cross to disc with royal icing.
Thin down blue royal icing with water
and "paint" doves with brush; let dry.
Ice cake smooth in buttercream; comb
sides. Pipe tip 2 vines on cake top edge.
Position flowers and add tip 352 leaves.
Pipe tip 2 dots around vines and flowers.
Pipe tip 401 ruffle bottom border. Pipe
a tip 12 mound of icing as base for cross;
position cross on royal disc. Attach
flowers to base of cross with dots of
icing. Write tip 2 message. Attach doves
with dots of icing. Serves 24.



B.

Adam
HenryA Child is
a Gift from
God...

C. Precious Spirit



Pan: Cross, p. 197

Tips: 2, 349, p. 132-135

Colors: Rose, Lemon Yellow,
Kelly Green, Violet, Sky Blue, p. 125

Topper: Sleeping Angels Set, p. 189

Recipe: Buttercream Icing, p. 105

Also: Heart Cutter, p. 196; Glittered Doves,
p. 171; Cake Board, Fancy-Foil Wrap,
p. 177; Floral Garland Ejector Set, p. 137;
White Cake Sparkles™, p. 127; Ready-
To-Use Rolled Fondant (2 pks.), Easy-
Glide Fondant Smoothers, p. 136;
Decorator Brush Set, p. 147

Prepare cake for rolled fondant by lightly icing with buttercream; cover with rolled fondant. Smooth with Easy-Glide Smoothers. Divide 1/2 package of fondant into 5ths; tint pink, yellow, blue, green and violet. Roll each color thin and use blossom cutter from ejector set to cut out 50 each blue, yellow, green blossoms; 35 violet blossoms; 80 pink blossoms. Pipe tip 2 dot centers in buttercream; let dry.

Roll out small piece of white fondant and cut out heart with perimeter cutter.

Lightly brush cake top with water; sprinkle with Cake Sparkles. Position fondant heart on center of cross. Attach blossoms to heart with tip 2 dots of icing. Pipe tip 2 bead bottom border. Position blossoms on cake sides and top with tip 2 dots of icing; add tip 349 leaves. Attach angel and doves with icing. Serves 12.

C.

A. Grad Cap Sandwich



Pan: Topping Off Success, p. 200

Also: Cake Board, Fanci-Foil Wrap, p. 177; hot roll mix (2 boxes), assorted cheeses and luncheon meats, tomatoes, lettuce, black olives, condiments of your choice

Spray inside of pan with vegetable pan spray. Prepare hot roll mix according to package directions. Place mix in pan and bake at 350°F for 30 to 35 minutes. Let cool; unmold. Slice loaf horizontally in half and add sandwich fillings. To make tassel, slice cheese into thin strips, leaving 1/4 in. at top uncut. Roll into tassel. Cut another thin strip of cheese for cord. Attach black olive button with toothpick. Serves 12.

B. Capping Off Your Education



Pan: Standard Muffin, p. 182

Color: Rose, p. 125

Recipe: Buttercream Icing, p. 105

Also: Graduation Icing Decorations, p. 200; Rainbow Nonpareils Sprinkle Decorations, p. 127; Congratulations Standard Baking Cups, p. 148; 8 in. Spatula, p. 130

Ice cupcakes smooth with spatula. Sprinkle rainbow nonpareils on top; add graduation icing decorations. Each serves 1.

C. Ivy League Achievement



Pans: 11 x 15 x 2 in. Sheet, p. 180; 6 x 2 in. Round, p. 180

Tips: 3, 4B, 16, p. 132-133

Colors: Burgundy, Moss Green, p. 125

Topper: Glowing Graduate, p. 200

Recipes: Buttercream, Royal Icing, p. 105

Also: Gum Paste Mix, p. 137; Floral Collection Flower Making Kit, p. 137; Flower Former Set, p. 137; Meringue Powder, p. 124; Decorator Brush Set, p. 147; Cake Board, Fanci-Foil Wrap, p. 177; 20-gauge florist wire, dark green florist tape, non-toxic chalk, tea strainer, waxed paper

In advance, use gum paste mix and blossom cutter from flower making kit to make 30 light burgundy and 30 burgundy flowers; let dry on small flower formers. When dry, pipe centers in royal icing. Use gum paste and ivy leaf cutter from kit to make green leaves; let dry on smallest flower formers. When leaves are dry, use tea strainer to grate dark green chalk brush on half of the leaves; set aside.

To make vines, wrap two florist wires together with florist tape. Repeat process, adding more wire each time until desired length is achieved. Cut to resemble vines and set aside.

Ice 1-layer cakes smooth. Position cake on the right top corner of sheet cake. Pipe tip 16 top shell borders on 4B bottom shell borders on both sides. Overpipe bottom borders with tip 16 diagonal zigzags. Position vines around cake. Attach leaves and flowers with royal icing. Write tip 3 message on position topper. Serves 26.

D. Book These Friends For Life!



Pan: Two-Mix Book, p. 185

Tips: 1, 1L, 2, 2A, p. 132

Colors: Black, Burgundy, Kelly Green, Royal Blue, Brown, Lemon Yellow, Copper (Light Skintone), Rose, p. 125

Recipe: Buttercream Icing, p. 105

Also: 2002 Pattern Book (Photo Space Clothes), p. 121; Decorating Combs, p. 129; Decorator Brush Set, p. 147; Ready-To-Use Rolled Fondant (3 pkts), p. 147; Easy-Glide Fondant Smoothers, p. 147; Cake Board, Fanci-Foil Wrap, p. 177; Parchment Triangles, p. 130; sharp knife

(Note: Make light gray fondant by adding a black color to white; make warm gray fondant by adding a little brown to gray.)

Ice cake smooth. Use Decorating Comb on cake sides to resemble pages.

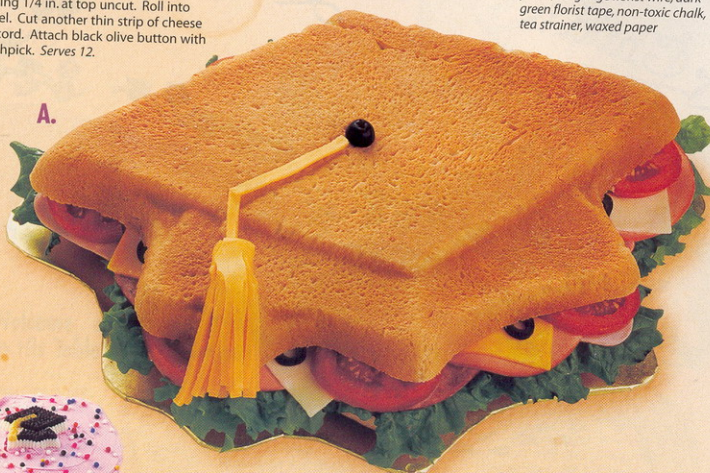
For top pages of book use 1 1/2 pkts. of fondant. Use inside of cake pan for pattern, position rolled out fondant in pan and trim to fit. Carefully remove fondant from pan and position on cake top.

Tint 1/2 pkt. of cake top. Tint 1/2 pkt. of fondant burgundy, roll into "ropes" around position around bottom border as book cover.

Position Photo Space Patterns over fondant on cake and use sharp knife to cut out squares.

Tint two 2 in. balls of fondant light gray and light blue; roll out to the same thickness as white pages. Cut out photo spaces using patterns.

Position light gray and blue fondant pieces in cut areas on cake. Make 2 in. balls of the following color fondant: 2 shades of warm gray, 2 shades of light gray.



A.



B.



C.

CLASS

Act

MARY ROSE GRADUATES WITH HONORS



Make 1 in balls of copper, rose, blue and green. Roll out copper and 1 shade of light gray and use open ends of tip 2A to cut out small and large heads from fondant; attach to cake with damp brush. Position on cake. Cut out clothes patterns (same pattern for all) from 2 shades of warm gray and 1 shade of cool gray, rose, blue and green; position on cake. Using buttercream, pipe tip 2 string hair and tip 1 facial features and glasses. Print names under photos with tip 1L. Print tip 2 message. Serves 24.

E. The Future's In His Hands



Pan: Graduate, p. 200

Candy: Candy Melts®—Light Cocoa, White, p. 144; Graduation Lollipop Mold, p. 132-133

Tips: 2, 3, 4, 5, 16, 21, p. 132-133

Colors: Golden Yellow, Burgundy, Black, p. 125

Recipe: Buttercream Icing, p. 105

Also: 2002 Pattern Book (Graduate Body), p. 121; 8 in. Spatula, p. 130; Disposable Decorating Bags, p. 130; Cake Board, Fanci-Foil Wrap, p. 177; toothpick, cornstarch

*brand confectionery coating

(Note: Combine Light Cocoa and White Candy Melts to achieve skin color.)

In advance, use cake pan as pattern to make candy plaques (p. 115) of face, ears and fingers (mold two sets of fingers, one at a time). Refrigerate until firm; unmold. Trim away any excess candy with sharp knife, if needed. Mold approximately 14 candy diplomas (bows will be added later). Refrigerate until firm; unmold.

Ice cake smooth with spatula. Lightly trace Graduate Body Pattern with toothpick. Ice diploma and shoes smooth with spatula. Pipe-in shirt collar and tie with tip 4 (smooth with finger

dipped in cornstarch). Attach face and ear plaques with icing. Outline cap and gown with tip 3; cover with tip 16 stars. Edge cap with tip 4 band. Pipe tip 16 pull-out star hair. Pipe tip 4 dot eyes and pupils (smooth with finger dipped in cornstarch). Pipe tip 3 outline mouth.

Decorate diploma with tip 5 band and bow, tip 4 spiral on top end. Write tip 2 message. Position fingers. Pipe tip 5 e-motion tassel with tip 5 pull-out string fringe. Add tip 5 ball knot and button on cap. Pipe tip 21 star bottom border. Pipe tip 5 buttercream bows on diploma candies and position around bottom border. Serves 12.

F. Academic Stars

Pan: 10 1/2 in. x 15 1/2 in. Jelly Roll Pan, p. 182

Cookie: Star Comfort Grip™ Cutter, p. 139

Recipe: Blonde Brownies, p. 116

Also: Congratulations Treat Bags, p. 148

Bake brownies in jelly roll pan; cool slightly. Cut into stars and place in treat bags. Each serves 1.

E.

F.



Graduation



A. Thanks For Our Family



Pan: 10 x 2 in. Round, p. 180

Cookie: Gingerbread Boys Metal Nesting Cutter Set, p. 211

Tips: 1, 1A, 2, 3, 4, p. 132

Colors: Ivory, Copper (Light Skintone), Black, Lemon Yellow, Orange, Violet, Kelly Green, Royal Blue, Brown, Red-Red, Christmas Red, p. 125

Recipes: Buttercream, Royal Icing, p. 105; Wilton Ready-To-Use Rolled Fondant and Gum Tex™, p. 106

Also: 2002 Pattern Book (Turkey Body, Turkey Leg, Turkey Wing, Turkey Platter, Silverware Patterns), p. 121; Cake Boards, Fanci-Foil Wrap, p. 177; Ready-To-Use Rolled Fondant (3 pks.), p. 136; 4 in. Lollipop Sticks, p. 147; Gum Tex™, p. 137; Easy-Glide Fondant Smoothers, p. 136; Decorator Brush Set, p. 147; Meringue Powder, p. 124; waxed paper, cornstarch

In advance, make dinner guests: Prepare 1/2 recipe Wilton Ready-To-Use Rolled Fondant and Gum Tex™; tint light copper. Use Gingerbread Boys Cutter Set to cut 10 people in various sizes. Let dry. Using royal icing, decorate people fronts first, let dry, then decorate backs: Pipe-in tip 3 and 4 chocolate (smooth with finger dipped in

cornstarch). Add tip 2 dot and string facial features, hair, trims on skirts, shirts and pants. Let dry.

To make silverware, cover pattern with waxed paper. Using royal icing, pipe tip 2 spoon, knife and fork handle; pipe tip 1 tines on fork. Make 10 sets of silverware; let dry (make extras to allow for breakage). To make dinner plates and cups, tint 1/2 pk. of fondant ivory. Roll out fondant and cut 10 plates using wide end of tip 1A; let dry on surface dusted with cornstarch. For cups, roll a 1/2 in. diameter piece of fondant and press in center using little



finger dipped in cornstarch. Make 10 cups. Smooth sides and flatten bottom with fingers. For handle, roll a small string of fondant and attach at sides with brush dipped in water.

To make turkey, platter and vegetables (p. 114), tint 1/4 pk. of fondant brown, 1 in. diameter ball grey, 1 in. ball red and 1 in. ball green. Prepare 2-layer 10 in. round cake for rolled fondant by lightly icing with buttercream. Cover with 1 1/4 packages of fondant. Smooth with Easy-Glide Smoothers.

Attach place settings, silverware and turkey platter to table with royal icing. Insert lollipop sticks for candles. Pipe 2 royal icing flame on ends. Attach dinner guests to cake with royal icing. Serves 24.

B. A Traditional Gathering

Cookie: Christmas Cookie Tree Kit, p. 209; Gingerbread Boy, Gingerbread Girl Metal Cookie Cutters, p. 210; Cooling Grid, p. 142; 10 1/2 x 15 1/2 in. Cookie Pan, p. 182

Tips: 2, 3, 4, p. 132

Colors: Brown, Kelly Green, Red-Red, Golden Yellow, Black, Royal Blue, p. 125

Recipes: Royal Icing, p. 105; Quick-Pour Icing, p. 106; Grandma's Fudge, p. 141

Also: Cake Boards, Fanci-Foil Wrap, p. 177; White Nonpareils Sprinkle Decoration, p. 127; Meringue Powder, p. 124; candy-coated chocolates, cornstarch, waxed paper

FAMILY Gatherings



From gingerbread dough, cut out star cookies as follows: 2 of largest star, 1 of next largest; repeat sequence of 2, then 1, ending by cutting 2 of the smallest stars (one for tree and one for tree top.) Cut out desired number of gingerbread boys and girls. Cut out several of the 3rd smallest stars to be used as back braces for the family. One star will make two braces (one needed for each family member). Bake and cool all cookies. To make braces: Immediately after baking, while cookies are still warm, cut star vertically, 1 in. from 2 adjoining points, so each brace has 2 points on side.

Place all star cookies except tree top star, on cooling grid over a waxed paper-covered cookie sheet. Cover with green quick-pour icing. Cover tree-top star with yellow quick-pour icing. Let icing set 3-5 minutes and sprinkle green stars with nonpareils. Following instructions in kit, stack cookies and attach with royal icing. Attach candies with tip 3 and royal icing; position star on top.

Decorate family with royal icing: pipe tip 2 facial features, tip 4 pipe-in clothing. Smooth with finger dipped in cornstarch. Pipe tip 3 shoes and tip 2 clothing trims. Attach braces to family with tip 4. Place tree on cake board and position family around tree.

C Picnic Posse

Pan: 11 x 15 x 2 in. Sheet, p. 180

Cookie: Gingerbread Boys Metal Nesting Cutter Set, p. 211

Tips: 1, 2, 3, 14, 16, 18, 233, 352, p. 132-135

Colors: Copper (Light Skintone), Kelly Green, Red-Red, Lemon Yellow, Violet, Rose, Sky Blue, Orange, Black, Brown, p. 125

Recipes: Roll-Out Cookie Dough, p. 141; Buttercream, Royal Icing, p. 105

Also: 2002 Pattern Book (Tree, Basket and Handle), p. 121; 4 in. Lollipop Sticks, p. 147; Meringue Powder, p. 124; black shoestring licorice, waxed paper, toothpick, cornstarch

Make cookie dough. Use pattern to cut 1 tree and 3 baskets. Use boy cutters to cut out a variety of family members. Bake and cool. To make basket handle, cover pattern with waxed paper. Use royal icing to pipe tip 14 "rope" handle; let dry. When completely dry, turn over and repeat. Let dry; set aside.

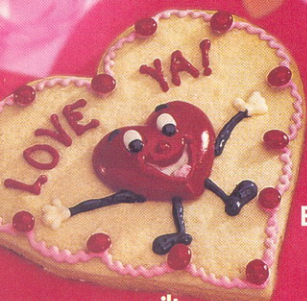
Stack and ice 3 basket pieces together with royal icing; ice top smooth. Pipe tip 14 basketweave on sides and tip 3 rope top border. Attach basket handle with royal icing.

Use tip 18 and royal icing to pipe stripe trunk and branches; add tip 352 pull-out leaves. Decorate family members with

royal icing: Pipe-in tip 3 clothes (smooth with finger dipped in cornstarch). Pipe tip 2 string or tip 16 swirl hair. Cover some clothes with tip 16 stars. Outline tip 1 facial features, dots, flowers and stripes on clothes. Let dry.

In buttercream, ice 1-layer cake. Using toothpick, mark a 7 x 8 in. area on cake top and divide into 11 inch squares. Pipe in tip 16 star checkered tablecloth. Use royal icing to attach lollipop sticks to backs of cookies except two with jump rope. Pipe tip 233 pull-out grass bottom border. Insert cookies into cake. Position basket on tablecloth. Attach two children jumping rope to cake side; cut shoestring licorice and attach in hands with icing. Serves 22.

SWEET Valentines



HEY
CUTIE

A. Kiss The Messenger



Pans: Stand-Up Cuddly Bear Set, p. 186; Cookie Sheet, p. 142

Cookie: Heart Cookie Cutter, p. 141

Tips: 2A, 4, 21, 55, p. 132-133

Colors: Black*, Rose, Violet, Red-Red**, Christmas Red**, Lemon Yellow, Leaf Green, p. 125

Recipes: Buttercream Icing, p. 105; Large Batch Roll-Out Cookie Dough, p. 116; Color Flow Icing, p. 114

Also: Chocolate Ready-To-Use Decorator Icing (2 cans needed), p. 124; Cooling Grid, p. 142; Color Flow Mix, p. 124; Parchment Triangles, p. 130; Cake Board, Fancy-Foil Wrap, p. 177; 8 in. Spatula, p. 130; waxed paper

*Note: For small areas of color, you may substitute Wilton Tube Decorating Icing and Coupler Ring Set, p. 126.

**Combine Red-Red and Christmas Red colors to achieve shade used.

Roll out dough; cut, bake and cool heart cookies. Place on cooling grid positioned over cookie sheet. Cover cookies with thinned color flow icing (p. 114). Let excess icing drain off for approximately 5 minutes then transfer cookies to waxed paper-covered board to dry completely. Use full-strength color flow icing in parchment bag fitted with tip 55 to print message on cookies; let dry. (Note: If using buttercream icing to print message on cookies, add just before serving as buttercream will bleed into color flow icing.)

Bake and cool cake. Trim off arms and tummy area of bear. Ice pads of feet and inside of ears smooth with spatula. Use tip 4 to pipe in eyes, nose and to outline mouth. Cover remainder of bear with tip 21 stars in chocolate icing. Position cookie in bear's hand and overlap tip 2A arms and hands; cover arms and hands with tip 21 stars. Position remaining cookies. Bake serves 12; cookies each serve 1.

B. Straight From The Heart

Cookie: Solid Copper Heart Cutter, p. 139

Candy: 3-D Heart Lollipop Mold, p. 196;

Candy Melts®—Red, White, p. 144;

Garden Candy Colors Set, p. 145

Recipe: Roll-Out Cookie Dough, p. 141

Also: Parchment Triangles, p. 130;

Cinnamon Drops Sprinkle Decorations, p. 127

Mold candy heart face using cut parchment bags to pipe details.

Refrigerate until firm; unmold.

Roll out dough; cut, bake and cool cookies.

Pipe scalloped edge with melted candy in cut parchment bag.

Attach cinnamon drops with dots of melted candy.

Attach candy heart to cookie with melted candy.

Tint melted white candy black using candy color.

Pipe arms, legs, hands, eyebrows and print message with melted candy in cut parchment bag. Each serves 1.

*brand confectionery coating

C. Frisky Crispies



Pan: 10 1/2 in. x 15 1/2 in. Jelly Roll Pan, p. 182

Cookie: Heart Comfort Grip™ Cutter, p. 139

Recipe: Favorite crisped rice cereal treats

Also: Candy

Melts®—

Light Cocoa, p. 144;

Valentine

4-Mix Sprinkle Assortment,

p. 197; Message Heart Icing Decorations,

p. 195; Cooling Grid, p. 142,

vegetable pan spray

Prepare crisped rice cereal treat mixture and spread evenly in pan. Cut heart shapes with cutter. Place treats on cooling grid. Drizzle melted candy over treats and sprinkle with nonpareils decorations. Attach icing decoration with melted candy. Each serves 1.

D. Mon Cheri!



Pans: Heart Tart, p. 194; Cookie Sheet, p. 142

Cookie: Nesting Heart Cutter Set, p. 196; Alphabet Set, p. 141

Candy: Candy Melts®—White, Light Cocoa, p. 144

Tip: any standard size (large opening used for vent hole on pie), p. 132

Color: Rose, p. 125

Recipes: Favorite cherry pie, favorite pie crust recipe (enough for 3 crusts—2 for pie, 1 for cut-out cookies)

Also: Pink Colored Sugar, p. 127; Decorator Brush Set, p. 147; Clear Vanilla Extract, p. 124; Parchment Triangles, p. 130;

Prepare 2-crust pie according to recipe. Trim excess dough from top crust and crimp edges. Cut a vent hole in top center (where "nose" will be) using large open end of any standard decorating tip. Mix 1 tsp. of vanilla with a small amount of rose icing color and brush on cheek area of pie; add pink sugar to brushed area. Place tart pan on cookie sheet and bake following recipe instructions. Let cool.

Roll out remaining pie crust. Use cutters to cut two 2 1/2 in. hearts, one 1 1/2 in. heart, one 1 1/2 in. heart and message. Brush all cut outs (except 1 1/2 heart "nose") with rose-tinted vanilla and sprinkle with pink sugar. Bake all on cookie sheet in 375°F oven for 7-10 minutes, until edges are lightly browned. Let cool.



E.

Attach 2 1/2 in. heart cookies for bow and 1 1/2 in. heart cookie for center knot, using melted candy in cut parchment bag. Pipe eyes, lashes and mouth with melted candy. Attach 1 1/2 in. heart nose with melted candy. Position message around pie. Serves 6-8.



E. The Ultimate Heart

Pan: Embossed Heart, p. 194

Candy: Roses & Buds Mold, p. 147; Roses Mold, p. 145; Candy Melts®—Light Cocoa (2 pks.), p. 144

Recipes: Buttercream Icing, p. 105, Chocolate Rolled Fondant, p. 106

Also: Easy-Glide Fondant Smoothers, p. 136; Cake Board, Fancy-Foil Wrap, p. 177; Disposable Decorating Bags, p. 130

Mold 12 to 16 full roses from Roses & Buds mold and 50 to 60 single roses from Roses mold (make only flower portion). Refrigerate until firm; unmold.

Prepare cake for rolled fondant by lightly icing with buttercream. Cover cake with rolled fondant, smooth with Easy-Glide Smoothers. Attach single roses to cake

sections with melted candy. Attach full roses to center of heart, starting at rounded top and overlapping to bottom. Serves 12.

F. Candy Corsages

Candy: Deep Heart Truffle Mold, p. 196; Candy Melts®—White, Light Cocoa, p. 144; Wilton Candy Crème Centers (your choice of flavors), p. 145

Tips: 3, 225, 349, p. 132-134

Colors: Rose, Kelly Green, p. 125

Recipe: Royal Icing, p. 105

Also: Meringue Powder, p. 124

In advance, use royal icing and tip 225 to make drop flowers with tip 3 dot centers (approximately 5 flowers for each heart made). Make extras to allow for breakage and let dry.

Mold and fill candy using candy shell and truffles instructions (p. 115). Refrigerate until firm; unmold. Attach flowers to heart with melted candy; add tip 349 leaves. Each serves 1.

+brand confectionery coating.



F.

HAPPY Hearts



A. Paws-itive Signals



Pan: Cupid, p. 194

Tips: 3, 4, 8, 18, p. 132-133

Colors: Rose, Black, Christmas Red, p. 125

Recipe: Buttercream Icing, p. 105

Also: 2002 Pattern Book (Puppy and Paw Prints), p. 121; Cake Board, Fancy Foil Wrap, p. 177; 8 in. Spatula, p. 130; toothpick, cornstarch

Ice cake smooth with spatula. Trace puppy pattern on cake with toothpick. Using tip 8, pipe-in ears and face to create an even surface (smooth with finger dipped in cornstarch). Pipe-in tip 4 nose and eyes (smooth with finger dipped in cornstarch); outline tip 4 mouth. Cover face, spots, ears and paws with tip 18 stars; build up paws with another layer of tip 18 stars. Trace paw print patterns on cake with toothpick; pipe-in with tip 4 (smooth with finger dipped in cornstarch). Pipe tip 18 star bottom border. Print tip 3 message. Serves 12.

B. You Hit The Spot!

Cookie: Heart Cookie Treat Pan, p. 195; 8 in. Cookie Treat Sticks, p. 143

Candy: Hearts 'N More Mold, p. 196; Candy Melts®—Light Cocoa, White, Red, p. 144; Primary Candy Colors Kit, p. 14

Also: Disposable Decorating Bags, p. 130; Decorator Brush Set, p. 147; waxed paper

Mold hearts on sticks in cookie treat pan with melted white candy. Refrigerate until firm; unmold. Pipe heart outlines and small center heart using melted red candy in cut disposable bag. Refrigerate until firm. Tint portions of melted white candy black (use red and blue candy colors) and flesh (use red and orange colors). Pipe black message using cut bag. Mold a variety of angels using "painting" method (p. 115); refrigerate until firm; unmold. Attach angel to heart with melted candy. Each serves 1.

C. Love At First Sight



Pan: Mini Heart, p. 194

Color: Rose, p. 125

Tip: 3, p. 132

Candy: Hearts Candy Mold, p. 196; Candy Melts®—Red, p. 196

Recipe: Buttercream Icing, p. 105

Also: Chocolate Tube Decorating Icing, Coupler Ring Set, p. 126; 8 in. Spatula, p. 130; Cake Board, Fancy Foil Wrap, p. 177; Disposable Decorating Bags, p. 130

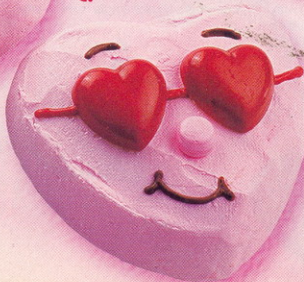
Mold heart candies; refrigerate until firm; unmold.

Ice cakes smooth. Position heart candy for sunglasses. Use melted candy in cut disposable bag to pipe glasses frame. Pipe tip 3 dot nose. Using tube icing and tip 3, pipe string eyebrows and mouth. Each serves 1.

B.



C.



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For more ideas using the Puffed Heart Pan, visit our website.

D. Alien Affection

Pan: Standard Muffin, p. 182

Color: Rose, p. 125

Recipe: Buttercream Icing, p. 105

Also: Heart to Heart Standard Baking Cups, p. 195; 8 in. Spatula, p. 130; pretzel sticks, black shoestring licorice, conversation hearts, chocolate chips

Ice cupcakes smooth with spatula. Insert pretzel antennae and attach hearts to end with icing. Position licorice mouth and chocolate chip eyes. Each serves 1.



E. Doing Heart Time!

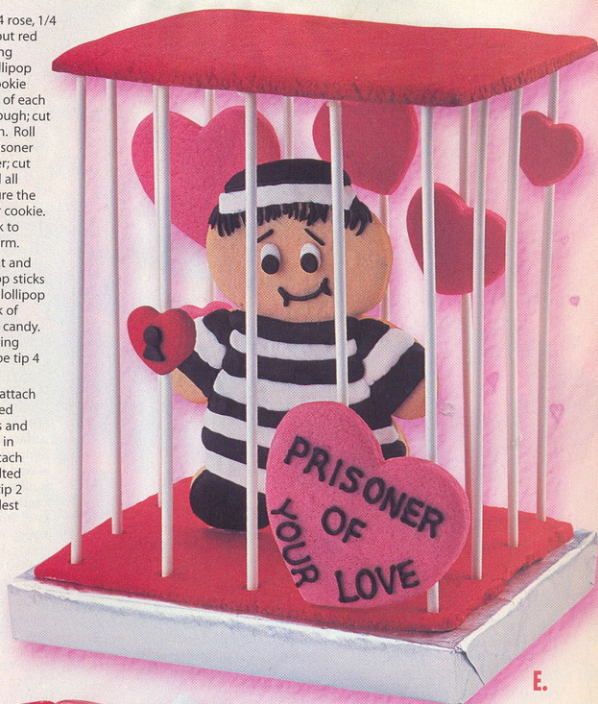
Cookie: Heart and Teddy Bear Nesting Cutter Sets, p. 141

Tips: 2, 4, p. 132

Colors: Black, Red-Red, Rose, Copper (Light Skintone), p. 125

Recipes: Roll-Out Cookie Dough, p. 141; Royal Icing, p. 105

Also: 2002 Pattern Book (Cell Floor and Ceiling), p. 121; 11 3/4 Lollipop Sticks, p. 147; Silver Fancy-Foil-Wrap, p. 177; Candy Melts™—White, p. 144; Meringue Powder, p. 124; 6 x 8 x 1 in. craft block, craft knife



F.

F. It's A Banner Love



Pan: Puffed Heart, p. 194

Cookie: Solid Copper "Love" Cutter Set, p. 196

Colors: Red-Red, Rose, p. 125

Recipe: Buttercream Icing, p. 105

Also: Ready-To-Use Rolled Fondant (3 pks.), Easy-Glide Fondant Smoothers, p. 136; Cake Board, Fancy-Foil Wrap, p. 177; Decorator Brush Set, p. 147, paring knife

Prepare cake for rolled fondant by icing lightly with buttercream. Tint 1 1/2 pk. fondant rose and 1 pk. fondant red; reserve 1/2 pk. white. Cover cake with rose fondant; smooth with Easy-Glide Smoothers. Trim excess from bottom with paring knife. Roll out red fondant and cut out hearts using cutters from set. Randomly attach to cake with brush dipped in water. Roll out white fondant, cut a 17 x 2 in. banner with paring knife. Cut rose fondant letters with cutter set. Attach banner to cake and roll up ends. Attach letters to banner with brush dipped in water. Serves 12.

*brand confectionery coating



A. Easter Egg-spress



Pans: Choo-Choo Train Set, p. 185

Candy: Easter Eggs Candy Mold Set, p. 199; Hoppy Easter Lollipop Mold, p. 199; Candy Melts®—White (2 pks.), Light Cocoa (1 pk.), p. 144; Primary and Garden Candy Colors Sets, p. 145

Tips: 1, 2, 7, 12, 17, p. 132-133

Colors: Rose, Violet, Leaf Green, Lemon Yellow, Royal Blue, p. 125

Recipe: Buttercream Icing, p. 105

Also: Disposable Decorating Bags, p. 130; striped candy sticks (2 needed), 12 vanilla wafer cookies, 2 iced oatmeal cookies, pastel Easter candy, shredded coconut, zip-close plastic lunch bag, waxed paper

In advance, mold a variety of Easter candy without lollipop sticks using Hoppy Easter Lollipop Mold and Light Cocoa Candy Melts. Refrigerate until firm; unmold.

In advance, make candy shell train cars (p. 115), using largest egg mold from Easter Egg Set (use mold half with flat bottom) and White Candy Melts. Refrigerate until firm; unmold.

Ice side window area of train cake smooth with spatula. Cover cabin, chimney and lower engine area with tip 17 zigzags in green, violet and blue. Alternate rows of tip 17 white stars with tip 17 zigzags in green, violet and blue. Add tip 17 swirls on top of chimney and front of engine; pipe tip 17 zigzags on cabin roof. Pipe tip 17 string cowcatcher. Pipe tip 12 ball bunny head; add tip 7 pull-out ears and dot muzzle; tip 2 dot eyes and nose, tip 1 outline whiskers.

Turn candy car shells flat side down. Tint melted white candy violet and yellow. Pipe zigzag and dot designs using melted candy in cut parchment bag. For engine and car wheels, in buttercream, pipe tip 17 swirls on vanilla wafers (6 green, 4 violet, 2 blue) and oatmeal

cookies (2 violet). On car wheels, pipe a white candy mound on back; let set. Attach wheels to candy cars with dots of melted candy and to engine with dots of icing; attach candy sticks to engine wheels with dots of icing (prop with sticks until set). Place shredded coconut in plastic bag with a few drops of green icing color; knead until color is evenly blended. Fill candy cars with coconut and Easter candies. Position candy cars behind train. Sprinkle coconut around train. Serves 12.

B. This Town Is Hopping!



Pans: Horseshoe, p. 186; Cookie Sheet, p. 182

Tips: 3, 225, 233, p. 132-135

Candy: Candy Melts®—Light Cocoa, Yellow, White (1 pk. each), p. 144; Lil' Bunnies Mini Candy Mold, p. 199; Garden Candy Colors Set, p. 145; 4 in. Lollipop Sticks, p. 143

Colors: Royal Blue, Rose, Violet, Lemon Yellow, Kelly Green, p. 125

Recipes: Buttercream, Royal Icing, p. 105

Also: 2002 Pattern Book (Roof Top Pattern), p. 121; Mini Eggs Icing Decorations (8 pks.), p. 198; Flower Spikes, p. 172; Piping Gel, p. 118; Egg Cookie Cutter, p. 199; Parchment Triangles, p. 130; Disposable Decorating Bags, p. 130; Cake Board, Fancy Foil Wrap, p. 177; Meringue Powder, p. 124; 15-20 gauge florist wire, 6 in. length of dental floss, black shoestring licorice, sugar wafer cookies, waxed paper

Several days in advance, using royal icing, make 150 tip 225 drop flowers (50 each violet/yellow/rose) with tip 3 white dot centers. Make extras to allow for breakage and let dry.

In advance, mold 20 assorted bunnies. Refrigerate until firm; unmold. Tint portions of white candy pink and violet, using candy colors. To make candy houses, place Egg Cookie Cutter on waxed paper-covered cookie sheet.

Fill cutter with melted candy, tap on hard surface to eliminate air bubbles and refrigerate until firm; unmold. Place waxed paper over Roof Top Pattern, outline and fill in pattern with melted candy in cut disposable bag; refrigerate until firm and carefully peel off waxed paper. Attach roof to house with melted candy. Pipe in windows and doors with melted candy. When set, attach lollipop sticks to backs with melted candy.

To make small egg tree spray: Bend 6 wires in half. Twist wires together, ending twist about halfway up. Cut about 1 in. off tops of all wires. Bend down wires gently and separate to make branches. Attach eggs icing decorations to wires with dots of royal icing. To make large egg tree spray: Bend 8 wires in half and twist together, ending twist about halfway up; do not cut ends. Attach eggs decorations as for small spray. Using a craft knife or saw, cut 1/4 in. off tops of two flower spikes; insert sprays into spikes. Set aside.

Ice cake roughly with spatula, icing more heavily at bottom and thinning towards top to create hill effect. Insert houses and tree sprays into cake. Randomly pipe tip 233 grass on cake; position flowers and mini egg decorations. Ice water area on covered cake board with white buttercream icing; let set. Pipe blue tinted piping gel from a cut bag onto water area. Edge board with tip 233 pull-out grass, attach flowers, bunnies and egg decorations. Add flowers to water.

To make boat, cut sugar wafer to 2 1/4 in. Trim lollipop stick to 3 1/2 in. and insert in water. Secure with melted candy. Cut sail from parchment paper; attach sail and bunny with melted candy. Cut a 4 in. piece of licorice and attach to bunny for fishing pole with melted candy. Tie dental floss to pole and drop in water. Serves 12.

C. The Spring Fashions Are In



Pans: Mini Wonder Mold, p. 184; Bunny Cookie Treat, p. 198

Tips: 7, 16, 125, p. 132-135

Colors: Lemon Yellow, Rose, p. 125

Candy: Candy Melts®—Pink, Light Cocoa (1 pk. each), p. 144

Recipe: Buttercream Icing, p. 105

Also: 8 in. Spatula, p. 130; 6 in. Cookie Sticks, p. 143; Disposable Decorating Bags, p. 130; Decorator Brush Set, p. 147; Parchment Triangles, p. 130; large marshmallows, cornstarch

Using "painting" method (p. 115) and melted candy, mold bunny heads in the cookie treat pan. Position cookie stick pan and refrigerate until firm. Unmold and pipe mouth with melted candy into cut bag. Refrigerate until firm.

Ice cakes smooth, using edge of spatula to ice cold marks in dress. Pipe tip 125 ruffle bottom border. Cut marshmallows horizontally in half and push cookie stick through center; insert cookie stick into cake with marshmallow on top for bodice. Cover marshmallow with tip 1 stars. Pipe tip 7 string arms and hands; smooth lightly with finger dipped in cornstarch. Pipe tip 7 ball sleeves;

overpipe with tip 16 stars. Pipe tip 16 stars randomly on dress. Each cake serves 1.





EASTER

Elation

D. Feathering Their Nest

Pan: Cookie Sheet, p. 182; Cooling Grid, p. 180

Color: Lemon Yellow, p. 125

Cookies: Solid Copper Chick Cutter, p. 198; Metal Chick Cutter, p. 198; 6 in. Cookie Treat Sticks, p. 143

Recipe: Roll-Out Cookie Dough, p. 141

Also: Orange Candy Melts®, p. 144; Yellow Colored Sugar, p. 127; Disposable Decorating Bags, p. 130; Fanci-Foil Wrap, p. 177; silk flowers, mini chocolate chips, raffia or shredded paper, grapevine wreath, 1 in. high craft circle cut to fit inside wreath

*brand confectionery coating

Tint dough yellow. Cut out 1 large chick from Copper Chick Cutter and 6 small chicks from Metal Chick Cutter. Before removing cutter from dough, completely cover dough with yellow sugar. Position mini chocolate chips for eyes; bake and cool according to recipe instructions. Use melted orange candy in cut disposable bag to pipe beaks, let dry. Attach sticks to back with melted candy. Set aside.

Cut craft circle to fit inside wreath; wrap with foil; position inside of wreath and cover with shredded paper. Insert cookies at staggered heights. Position silk flowers.

E. Easter Goodie Cookies

Pan: Round Cookie Treat, p. 143

Tip: 5, p. 132

Color: Leaf Green, p. 125

Recipes: Roll-Out Cookie Dough, p. 141; Royal Icing, p. 105

Also: Petite Eggs Icing Decorations, p. 198; 8 in. Cookie Treat Sticks, p. 143; Meringue Powder, p. 124, 1/4 in. wide satin ribbon (12 in. for each cookie)

Bake and cool cookies on sticks. Pipe tip 5 basketweave on bottom half of cookie. Pipe tip 5 zigzag handle. Attach icing decoration eggs with dots of icing; pipe tip 5 pull-out grass. Tie ribbon bow on stick. Each serves 1.

F. Sure Signs Of Spring

Pan: Standard Muffin, p. 182

Tip: 12, p. 132

Color: Brown, p. 125

Candy: Candy Melts®—White, p. 144; Primary Candy Colors Set, p. 145; Hoppy Easter Lollipop Mold, p. 199

Recipe: Buttercream Icing, p. 105

Also: Decorated Eggs Standard Baking Cups, p. 198; Decorator Brush Set, p. 147; speckled jelly beans, shredded coconut, zip-close plastic lunch bag

Tint melted white candy using candy colors. Mold chicks using "painting" method (p. 115). Refrigerate until firm; unmold.

Place shredded coconut in plastic bag with a few drops of brown icing color; knead until color is evenly blended.

Bake and cool cupcakes. Pipe a tip 12 ring of icing around outside edge of cupcake; cover with tinted coconut. Position candy chick in center; add jelly beans. Each serves 1.



EASTER

Frolic



A.

tip 4 and cover with tip 18 stars. Pipe tip 18 pull-out star tail. Ice wheel smooth with spatula; pipe tip 6 string spokes and tip 47 smooth side up outer rim. Add tip 10 dot hubcap. Attach wheel with dots of icing. Pipe tip 234 pull-out grass. Position eggs. Pipe tip 10 bead bottom border. Serves 12.

B. At Rest In The Field

Pans: Stand-Up Lamb Set, p. 197; Oval Set (13 x 9 1/2 in., pan used), p. 180

Tips: 2, 3, 21, 104, 366, p. 132-135

Colors: Rose, Violet, Lemon Yellow, Kelly Green, Brown, p. 125

Recipes: Buttercream, Royal Icing, p. 105

Also: Meringue Powder, p. 124; Cake Boards, Fancy-Foil Wrap, p. 177-8 in. Spatula, p. 123; Flower Former Set, p. 137; Plastic Dowel Rods, p. 174; Flower Nail No. 7, p. 129, waxed paper

In advance, use royal icing and tip 104 to make approximately 84 pansies (12 each: violet, rose, white, yellow, rose/white, yellow/white, violet/yellow) with tip 2 string loop centers. Make extras to allow for breakage and let dry on flower formers.

Bake 1-layer 13 x 9 1/2 in. oval cake and lamb cake. (Use a firm recipe such as pound cake for lamb.) Ice oval cake smooth with spatula. Insert dowel rods in oval cake where lamb will be positioned. Place lamb on cake board cut to fit bottom of lamb; position lamb on oval cake. Ice lamb's face smooth with spatula. Cover lamb with tip 21 rosette fur. Pipe tip 3 dot and string facial features. Attach pansies to cake with dots of buttercream icing. Pipe tip 366 leaves. Serves 29.

C. The Rabbit Grabbed It!

Pan: Decorated Egg, p. 197

Tips: 3, 9, p. 132

Colors: Rose, Violet, Lemon Yellow, Kelly Green, Royal Blue, Brown, p. 125

Recipe: Buttercream Icing, p. 105

Also: 2002 Pattern Book (Center Oval, p. 121; Ready-To-Use Rolled Fondant (3 pks.), Easy-Glide Smoothers, p. 137; Confectionery Flower Making, p. 137; Confectionery Tool Set, p. 3-D Bunny Candy Kit, p. 199; Cake Board, Fancy-Foil Wrap, p. 177; Decorator Brush Set, p. 130; foam squares

In advance, tint 1/2 pk. of fondant violet. Make 30 violet flowers using apple blossom cutter from flower making. Place flowers one by one on foam squares and form a cup shape using dog bone tool from Confectionery Tool Set. Let dry.

Prepare cake for rolled fondant by icing with buttercream. Cover cake with 1 1/2 packages of white fondant. Smooth with Easy-Glide Smoothers. Divide 1 package of fondant into 5ths and tint: rose, violet, yellow, green and blue. Roll out yellow fondant 1/4 in. thick; using pattern, cut center oval and position on cake. Roll out green fondant and cut three strips 1 1/2 in wide; roll out blue fondant and cut four strips 1/4 in. wide. Position strips on egg in alternating colors, attaching with damp brush, 1/4 in. apart. Cut small circles of violet fondant with small end of tip 9; attach to green strips with damp brush.

Using 3-D Bunny Mold, make center bunny. Press pink fondant in center for egg and fill remainder of mold with white fondant; trim off excess and unmold. Press on small pieces of pink fondant for nose and inside of ears. Pipe tip 3 eyes and mouth in buttercream. Position bunny on cake. Attach flowers to cake with tip 3 and buttercream icing. Serves 12.

D. Eggs—Sunny Side Up!

Pan: Mini Egg, p. 197

Cookie: Easter Mini Metal Cutter Set, p. 198

Tips: 1, 3, 5, 352, p. 132-133

Colors: Rose, Leaf Green*, Lemon Yellow*, Black*, Violet, Orange*, p. 125

Recipe: Buttercream Icing, p. 105

Also: Ready-To-Use Rolled Fondant, p. 132; 8 in. Spatula, p. 130

Ice cakes smooth with spatula. Tint fondant yellow, rose and violet. Cut out shapes with Easter cutters; position on eggs. Pipe tip 3 stems; pipe 352 leaves on tulips. Pipe tip 1 dot eyes and tip 3 pull-out feet on chick. Each serves 1.

A. Cottontail And Cargo



Pans: Cottontail Bunny, p. 197; Cookie Sheet, p. 142

Tips: 4, 6, 10, 18, 47, 234, p. 132-135

Colors: Brown, Lemon Yellow, Rose, Kelly Green, p. 125

Candy: Candy Melts®—White (1 pk.), p. 144; Primary and Garden Candy Colors Sets, p. 145; Eggs Galore Lollipop Mold, p. 199; Candy Melting Plate, p. 147

Recipe: Buttercream Icing, p. 105

Also: Disposable Decorating Bags, p. 130; Circle Cookie Cutter, p. 141; 2002 Pattern Book (Bunny Body and Basket Pattern), p. 121; Cake Board, Fancy-Foil Wrap, p. 177; Decorator Brush Set, p. 130; waxed paper, toothpick, cornstarch

*brand confectionery coating

In advance, mold cart wheel: Place circle cutter on a waxed paper-lined cookie sheet. Fill cutter 1/4 in. deep with melted white candy. Tap to remove air bubbles and refrigerate until firm. Unmold. Using candy colors, tint 1 tablespoon portions of melted white candy violet, green, yellow and pink. Mold a variety of egg candies using "painting" method (p. 115). Refrigerate until firm; unmold. Cover eggs until serving to avoid direct light, as may fade colors slightly.

Bake and cool cake. Trim off tail and level bow area on cake top. Ice sides and background areas smooth. Trace pattern with toothpick. Ice inside of ears smooth. Outline bunny body and facial features with tip 4. Pipe in tip 4 nose and eyes (smooth with finger dipped in cornstarch). Cover body with tip 18 stars. Pipe cart with tip 47 serrated side up basketweave; pipe tip 10 band basket rim and handle. Outline bunny arm with

B.



D.



HALLOWEEN *Howls!*



A.

A. You Need A Bat!

Pan: Mini Pumpkin, p. 203

Recipes: Chocolate Roll-Out Cookie Dough, p. 116; Chocolate Buttercream Icing, p. 105

Also: 2002 Pattern Book (Cardboard Base), p. 121; Comfort Grip™ Oak Leaf Cookie Cutter, p. 203; Spooky Eyes Icing Decorations, p. 204; Cake Board, Fanci-Foil Wrap, p. 177; mini mints, black shoestring licorice, chocolate drops, candy-coated chocolates

For each cake made, use pattern and Cake Board to cut out base; cover with Fanci-Foil. Set aside.

Cut two leaf cookies for each bat, from rolled-out dough. Bake and cool. Spatula ice Mini Pumpkin cakes with Chocolate Buttercream Icing. Attach cookies to board with icing. Position cake on top of cookies. Attach Spooky Eyes Icing Decorations, candy-coated chocolate nose, licorice mouth and mint fangs. Each serves 1.

B. Don't Cross The Count!



Pan: Juggling Clown, p. 186

Tips: 2A, 3, 16, 21, p. 132-133

Colors: Black; Orange, Violet, Leaf Green, Red-Red, p. 125

Recipe: Buttercream Icing, p. 105

Also: Petite Spiders and Bats Icing Decorations, p. 204; 8 in. Spatula, p. 130; Cake Board, Fanci-Foil Wrap, p. 177, cornstarch

*Note: Add a little black to white icing to achieve gray shade used.

Ice sides and background areas of cake smooth with spatula. Outline face, arms, body with tip 3. Outline and pipe-in shirt and cuffs with tip 3 (smooth with finger dipped in cornstarch). Cover face, hands, jacket and pants with tip 16 stars. Pipe shoes and bowtie with tip 2A (smooth with finger dipped in cornstarch). Pipe tip 3 dot buttons on shirt. Add tip 3 pull-out eyebrows and hair. Pipe tip 3 dot eyes and pupils and pull-out fangs. Print tip 3 message with streaks. Add tip 21 star bottom border. Position icing decorations. Serves 12.

C. Spooky Website

Cookie: Circle Metal Cookie Cutter, p. 140; Cookie Sheet, p. 142

Color: Leaf Green, p. 125

Recipe: Roll-Out Cookie Dough, p. 141

Also: Spiders and Webs Lollipop Mold, p. 204; Black Sugar, p. 127; Orange, Light Cocoa Candy Melts® (1 pk.), 144; Parchment Triangles, p. 130

Tint cookie dough green; cut and bake cookies. Let cool.

Mold spider candies. Refrigerate until firm; unmold. Pipe eyes and mouth using melted candy in cut parchment bag. Pipe spider web on cookies, using melted candy; immediately sprinkle with black sugar. When candy sets, shake off excess sugar. Attach spider to web with melted candy. Each serves 1.

*brand confectionery coating



B.



C.



D. Wacko Jack-O!

Pan: Jack-O-Lantern, p. 203

Tips: 1A, 12, 16, p. 132

Colors: Orange, Black, Red-Red, Lemon Yellow, Leaf Green, p. 125

Recipe: Buttercream Icing, p. 105

Also: 2002 Pattern Book (Mouth and Eyes), p. 121; Cake Board, Fancy-Foil Wrap, p. 177; 8 in. Spatula, p. 130, toothpick

Lightly ice cake smooth with spatula; fill in indents in mouth, nose and eye areas until even with cake. Trace patterns on cake with toothpick. Fill in eyes with tip 1A; add tip 12 dot pupils. Cover face and stem with tip 16 stars. Serves 12.



E. Pop Cat!

Pan: Round Cookie Treat, p. 143

Cookie: Halloween Mini Metal Cutter Set, p. 205; 6 in. Cookie Treat Sticks, p. 143

Also: Parchment Triangles, p. 130; Cake Board, p. 177; Candy Melts®—Dark Cocoa, Yellow (1 pk. each), p. 144; waxed paper

Mold lollipops in cookie treat pan, position stick and twirl to cover with candy. Refrigerate until firm; unmold.

Position cat shaped cutter on board covered with waxed paper. Fill cutter with melted candy, approximately 1/8 to 1/4 in. deep. Refrigerate until firm and remove from mold. Attach cat to pop, bottom side up, with melted candy. Print message, using melted candy in cut parchment bag. Each serves 1.

F. Hair-raising Fun

Pan: Long Loaf, p. 182

Tips: 3, 4B (2 needed), 8, 10, 12, p. 132

Colors: Lemon Yellow, Leaf Green®, Black, p. 125

Recipe: Buttercream Icing, p. 105

Also: 2002 Pattern Book (Mrs. Frankenstein Face), p. 121; Cake Board, Fancy-Foil Wrap, p. 177; 8 in. Spatula, p. 130; black shoestring licorice, pink water candies, black spice drops

*Note: Combine Lemon Yellow with Leaf Green to achieve lime green color for face. Add a small amount of Black color to white icing to achieve gray for hair.

Position cake vertically on surface. Using spatula, ice 6 inches of top and side of cake smooth with lime green icing. Pipe tip 12 ball eyeballs, tip 8 ball nose and tip 3 string mouth and eyebrows. Pipe tip 3 green eyelids; edge with tip 3 black outline. Pipe tip 3 dot pupils. Cut 1 in. pieces of licorice and insert into eyeballs for lashes. Pipe tip 10 curved outline ears; overpipe with tip 10. Attach black spice drops to sides of neck and wafers to cheeks with dots of icing.

For hair, fit two decorating bags with tip 4B. Fill one bag with white icing and the other with gray. Begin at bottom border on cake side and pipe tip 4B wavy hair. Continue over the cake. On top edge of cake, pipe tip 4B pull-out stars. Serves 18.

G. Kookie Frank

Cookie: Spooky Cookie Cutter Set, p. 205; Cookie Sheets, p. 142

Tips: 1, 4, 5, p. 132

Colors: Leaf Green, Black, Violet, Rose, Lemon Yellow, White-White, p. 125

Recipe: Roll-Out Cookie Dough, p. 141

Also: 2002 Pattern Book (Frankenstein Shirt and Pants), p. 121; White Candy Melts® (1 pk.), p. 144; 8 in. Tapered Spatula, p. 130; Parchment Triangles, p. 130; cocoa powder

Make one recipe of Roll-Out Cookie Dough; tint and divide as follows: 1/4 chocolate (mix cocoa powder into dough), 1/4 violet with small amount of rose, 1/4 green with a small amount of yellow, 1/8 black, 1/8 white-white.

Use water to thin down a small amount of violet and green and all of white dough. (Thin to the piping consistency of buttercream icing.)

Roll out chocolate dough and cut out cookie using Pants Pattern. Score cookie down middle to form pant legs. Roll two small balls of black dough, flatten and press to bottom of legs for feet. Bake 8 minutes at 375°F.

Roll out full-strength violet dough and cut out cookie using Shirt Pattern. Pipe tip 5 arms using thinned violet dough in parchment bag. Pipe tip 4 fingers using thinned green dough. Bake 7 minutes at 375°F.

Cut out head using Frankenstein cutter from set and full-strength green dough. Use thinned white-white dough to pipe tip 4 whites of eyes and tip 1 tooth. Use thinned black dough to pipe tip 1 mouth, eyebrows and pupils and tip 4 hair and bolts. Roll small piece of full-strength green dough for nose.

Bake 8 minutes at 375°F. Attach body pieces with melted candy in cut parchment bag. Each serves 1.





A.

A. House Boo-tiful!



Pan: Haunted House, p. 203

Candy: Candy Melts®—Light Cocoa, White, Orange, p. 144; Fright Night Mold, p. 204; Primary and Garden Candy Colors Sets, p. 145

Recipe: Spice Crispie Treats, p. 116

Also: Cake Board, Fancy-Foil Wrap, p. 177; Decorator Brush Set, p. 147; licorice twists, knife

Grease pan well. Press Spice Crispie Treats mixture into pan. Unmold immediately. Using knife, trim off background area from behind house.

Tint melted white candy violet and yellow, using candy colors. Using pan, mold shutters, windows and doors. Refrigerate until firm; unmold.

Using Fright Night Mold and "painting" method (p. 115), mold skeleton, vampire, ghost, witch, pumpkins and bats. Refrigerate until firm; unmold.

Cut and attach licorice twists around door, fence and roof peaks with melted candy. Attach candies and trimmed orange Candy Melts shingles to house with melted candy. Serves 12.

B. Shaking The Rattlers!



Pan: Petite Loaf, p. 182

Color: Violet, p. 125

Recipe: Buttercream Icing, p. 105

Also: Gold Foil Petite Loaf Baking Cups, p. 208; Petite Ghosts and Mini Pumpkin Icing Decorations, p. 204; chocolate sugar wafer cookies, black spice drops candy, rolling pin

Ice loaf cakes smooth. Use rolling pin to roll out spice drops. Cut one spice drop 1 1/4 x 3/4 in. for door and one 3/4 x 3/4 in. for window; position on cake. Attach icing decorations to cake. Cut sugar wafers and position for roof. Each serves 1.



B.

D. Spirit-Lifting Cookie Blossom

Pan: Cookie Sheet, p. 142

Cookie: Nesting Ghost Cutter Set, p. 205

Tip: 3, p. 132

Color: Black, p. 125

Recipes: Roll-Out Cookie Dough, p. 141; Royal Icing, p. 105

Also: Cooling Grid, p. 142; Pumpkin Face Icing Decorations, p. 204; 11 3/4 in. Lollipop Sticks, p. 147; Light Green, Lavender Colored Sugars, p. 127; Fancy Foil Wrap, p. 177; Meringue Powder, p. 124; Decorator Brush Set, p. 147; black licorice twists, black spice drops, 8 x 2 in. craft block circle, purple shredded paper

C. The Tomb Of Your Life!



Pan: Standard Muffin, p. 182

Candy: Tombstone Mold, p. 204; Mini Ghost & Pumpkin Mold, p. 204; Candy Melts®—White, Orange, Green, Yellow, Light Cocoa, p. 144

Tip: 16, p. 133

Color: Leaf Green, p. 125

Recipe: Buttercream Icing, p. 105

Also: Halloween Standard Baking Cups, p. 204; Decorator Brush Set, p. 147

Mold ghost, tombstone and pumpkin using "painting" method (p. 115). Refrigerate until firm; unmold.

Bake and cool cupcakes. Pipe tip 16 pull-out star grass in buttercream. Attach ghost to tombstone with melted candy. Position tombstone and pumpkin on cupcake. Each serves 1.

*brand confectionery coating

Cut out 13 ghost cookies, several of each size. Reverse half of cut-out cookies before placing them on cookie sheet. Bake and cool. Place cookies on cooling grid positioned over cookie sheet. Use water to thin down royal icing to pour consistency; cover cookies with icing. Let dry. Dip brush into thinned down royal icing and paint sides of cookies; immediately dip sides of cookies in lavender sugar. Pipe thin tip 3 outline on front of ghost and dip immediately into green sugar. Pipe tip 3 facial features with royal icing and attach sticks on back.

Wrap craft block with foil. Cut sticks to staggered lengths and insert into block.

Attach licorice "fence" pieces (2 3/4 in. high) to craft block with icing. Attach spice drops to tops of licorice and pumpkin icing decorations to base with icing. Position purple shredded paper.

A HOST OF Ghosts



E. His Bag Of Tricks



Pan: Haunted Pumpkin, p. 203

Tips: 2, 4, 5, 12, 18, p. 132-133

Colors: Violet, Black, Orange, Red-Red*, p. 125

Recipe: Buttercream Icing, p. 105

Also: 2002 Pattern Book (Hat Pattern), p. 121; Cake Board, Fancy-Foil Wrap, p. 177; 8 in. Spatula, p. 130; assorted wrapped candy

Cut hat pattern from cake board, cover in Fancy-Foil Wrap; ice smooth. Build up bag area. Ice inside mouth smooth. Outline ghost, facial features and hands with tip 4 fill in mouth. Pipe tip 5 dot eyes and tongue. Cover ghost with tip 18 stars; overpipe hands. Pipe tip 12 outline rim of bag. Pipe tip 5 message, add tip 2 pull-out drips. Add tip 18 rosette bottom border. Position hat and candy. Serves 12.

Using spatula, ice cake sides, bag and background areas smooth. Build up bag area. Ice inside mouth smooth. Outline ghost, facial features and hands with tip 4 fill in mouth. Pipe tip 5 dot eyes and tongue. Cover ghost with tip 18 stars; overpipe hands. Pipe tip 12 outline rim of bag. Pipe tip 5 message, add tip 2 pull-out drips. Add tip 18 rosette bottom border. Position hat and candy. Serves 12.

Note: For small amounts of color, you may substitute Wilton Tube Icing Decorating Icing and Coupler Ring Set, p. 126.

F. Witches' Sandwiches

Cookie: Jack-O-Lantern Canister Set, p. 205

Tip: 2 (2 needed), p. 132

Colors: Orange, Black, p. 125

Also: Disposable Decorating Bags, p. 130; ham salad, 8 oz.; package of cream cheese, pitted green and black olives, white bread

Use spider web and "BOO" cutters from set to cut two pieces of bread for each sandwich. Spread bottom half of sandwich with ham salad. Position top on sandwich. Thin softened cream cheese with icing colors. Place cream cheese in disposable bags fitted with tip 2. Pipe string spider web and message. Slice olives and position on "BOO" sandwiches. Position whole green olives and black olive halves on spider webs. Pipe string spider legs. Each serves 1.

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See how to pipe stars step-by-step, on-line.





A. Mum's The Word

Pan: Smiling Skull, p. 203

Tip: 2, p. 132

Colors: Leaf Green, Black, Christmas Red, Lemon Yellow, p. 125

Recipe: Buttercream Icing, p. 105

Also: Ready-To-Use Rolled Fondant (2 pks.), p. 136; Decorator Brush Set, p. 147; Petite Spiders & Bats Icing Decorations, p. 204; Cake Board, Fanci-Foil Wrap, p. 177; non-toxic yellow and brown pastel chalk, tea strainer, knife

Tint 1 box of fondant leaf green/lemon yellow combination. Tint 1/4 pk. of fondant black. Leave remainder white. Prepare cake by lightly icing with buttercream and cover with green/yellow fondant. Using inside of pan as pattern, cut out black fondant pieces for eye sockets, nose and mouth. Roll two balls of white fondant for eyes; attach with dots of icing. Roll out and cut various lengths of white fondant strips, 3/4 in. wide. Randomly wrap strips on cake. Grate yellow/brown chalk combination and brush on mummy strips.

Using buttercream, pipe tip 2 zigzag lines on eyes. Roll black fondant dots and attach for pupils with buttercream. Attach spider icing decorations; roll and attach small strings of black fondant as hanging spider web. Serves 12.

*Note: For small amounts of color, you may substitute Wilton Tube Decorating Icing and Coupler Ring Set (p. 126).

B. A Grave Expression

Pan: Over the Hill Tombstone, p. 203

Tips: 5, 12, 21, 2010 (Triple Star), p. 132-133

Colors: Orange, Kelly Green, Leaf Green, Black, Brown, Violet, p. 125

Recipe: Buttercream Icing, p. 105

Also: 2002 Pattern Book (Monster Face, Ears), p. 121; Cake Board, Fanci-Foil Wrap, p. 177; black shoestring licorice, toothpicks, cornstarch

Ice sides of cake smooth with orange icing; ice bottom 3/4 of cake top smooth with brown icing. Use toothpick to make grooves in "sign" portion of cake.

Trace Monster Face Pattern on cake with toothpick. Outline face and hands with tip 5 strings. Cover with tip 21 stars; overpipe hands with more tip 21 stars. Pipe tip 12 claws and dot warts.



Pipe in tip 12 eyes with tip 5 dot pupils; smooth with finger dipped in cornstarch. Add tip 5 outline eyelashes. Trace ear patterns on cake board. Cut two ears; cover with foil. Insert ears in cake, outline and fill in center with tip 5; cover outer portion of ears with with tip 21 stars. Pipe tip 2010 pull-out hair and grass. Print tip 5 message; add tip 5 string streaks to letters. Pipe tip 12 ball spiders; add tip 5 dot eyes, pupils and nose. Cut 1 1/2 in. pieces of licorice and insert for legs. Pipe tip 21 star bottom border. Serves 12.

C. Underground Movement

Pans: 11 x 15 in. Sheet, p. 180; Stand-Up Jack-O-Lantern Set, p. 203

Tips: 5, 8, 234, p. 132

Colors: Kelly Green, Black, p. 125

Recipe: Popcorn Balls, p. 116; Buttercream Icing, p. 105

Also: 2002 Pattern Book (Skeleton Face, Hands, Flower, Leaves), p. 121; Chocolate Ready-To-Use Decorator Icing (4 cans needed), p. 124, 4 in. Lollipop Sticks, p. 147; White Plastic Dowel Rods, p. 174; 11 in. Spatula, p. 130; 13 x 19 in. Cake Boards, Fanci-Foil Wrap, p. 177; orange, green, yellow spice drops; 4 pretzel rods, 12 oz. pre-popped white popcorn, chocolate cookie crumbs, vegetable oil pan spray, plastic wrap, waxed paper, paring knife, cornstarch

To make skeleton head, make 1 recipe of Holiday Popcorn Balls. Spray each half of Jack-O-Lantern pan with vegetable spray line with plastic wrap; spray again. Press mixture into pan halves. Remove from pan and let set on waxed paper. Using pattern as guide, cut away extra popcorn on sides. Attach two halves together with buttercream icing. Using face pattern, pipe tip 5 outline in white buttercream for eyes, nose, mouth and teeth. Fill in with black buttercream (smooth with finger dipped in cornstarch). Set aside.

Using spatula, roughly ice 1-layer sheet cake with chocolate icing. Cut three pieces of dowel rods approximately 3 in. long. Insert rods into cake and position skull on top. Cut 2 dowel rods 4 in. long. Insert pretzel rods into plastic rods, position plastic rods in left side of cake, angled to resemble bent arm. Position two 6 in. pretzel rods on right side of cake for arms with tip 8 and immediately press popcorn. Mark hand patterns on cake with toothpick; fill in area with popcorn. Sprinkle cookie crumbs on cake. Pipe tip chocolate "dirt" mound on head. Roll out and flatten spice drops; use knife to cut out flower and leaves; attach to lollipop stick with icing. Insert flower into head. Pipe tip 234 pull-out grass on head, cake top and bottom border. Serves 32.

D. Bone Crunchers!

Pan: Cookie Sheet, p. 142

Cookie: Bone, Foot, Hand Cutters, p. 141

Tips: 4, 8, p. 132

Recipes: Chocolate Roll-Out Cookie Dough, p. 141; Snow-White Buttercream Icing, p. 105

Cut and bake cookies; let cool. Pipe tip 4 string, bead and dot bones on hand. Pipe in tip 8 bone shape on bone cookies. Each serves 1.



E. Resting The Old Bones

Pan: 9 x 13 in. Sheet, p. 180

Color: Kelly Green, p. 125

Candy: Dancing Skeletons, Tombstone Candy Molds, p. 204; Candy Melts®—White Dark Cocoa, Orange, (1 pk each), p. 204; Garden Candy Colors Set, p. 145

Also: Cake Board, Fancy-Foil Wrap, p. 177; Chocolate Ready-To-Use Decorator Icing, p. 124; Disposable Decorating Bags, p. 130; Decorator Brush Set, p. 147; favorite brownie recipe, shredded coconut, chocolate cookie crumbs, reclosable plastic sandwich bag

*brand confectionery coating

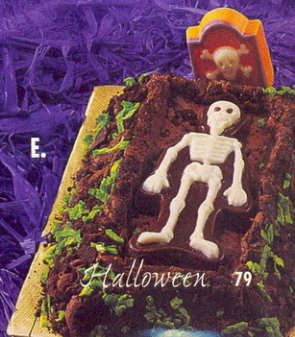
To tint coconut, place in plastic bag, add a few drops of green icing color and knead until evenly blended.

Mold tombstones and skeletons using "painting" method (p. 115). Refrigerate until firm; unmold.

Bake your favorite brownie recipe, cool and cut into 3 in. x 5 in. rectangles. Position brownies on foil-covered boards. Place chocolate icing in cut disposable bag and pipe around sides of brownies to form mounds. Press cookie crumbs and coconut into icing. Position skeleton and tombstone. Each serves 1.



E.





HAPPY harvest



A. Autumn Apples

Pan: Standard Muffin, p. 182

Tip: 32, p. 133

Color: Golden Yellow, p. 125

Recipe: Buttercream Icing, p. 105

Also: Apple Icing Decorations, p. 202;
Leaves Mix Sprinkle Decorations,
p. 202; Apple Standard Baking Cups,
p. 202

Pipe tip 32 swirls on cupcake tops.
Sprinkle with leaf mix and position apple
icing decorations. Each serves 1.

B. Nuts To You!

Pan: 9 x 13 in. Sheet, p. 183

Tip: 18, p. 133

Recipe: Chocolate Buttercream, p. 105

Also: Acorn Metal Cookie Cutter, p. 203;
favorite brownie recipe or mix

Bake brownies in pan following
instructions. While still warm, cut out
acorn shapes using cutter, remove from
pan. Let cool. Cover cap of acorn with
tip 18 stars. Each serves 1.

C. Leafy Pumpkin Pie

Pan: Pumpkin Pie, p. 202

Cookie: Maple Leaf Metal
Cookie Cutter, p. 203

Recipe: Favorite double-crust apple pie

Also: Leaves Icing Decorations, p. 202;
three ready-made pie crusts

Grease pan. Roll one crust and fit into
pan; fill with pie filling. Roll second crust
and cut with maple leaf cutter. Cover
top of pie with cut crust and "leaves".
Bake according to recipe. Position icing
decorations. Serves 8.

D. Record Crop!

Pan: Mini Wonder Mold,
p. 184

Tip: 18, p. 133

Color: Golden Yellow, p. 125

Candy: Scarecrows Lollipop

Mold, p. 202; Candy Melts®

—White Light Cocoa, p. 202;

Primary Candy Colors Set, p. 145

Recipe: Buttercream Icing, p. 105

Also: Mini Pumpkin Icing Decorations,
p. 202; Decorator Brush Set, p. 147;
large marshmallows

Fill pan molds less than half full. Bake
and cool cakes. Tint melted white candy
blue and red using candy colors. Mold
scarecrows using "painting" method
(p. 115). Refrigerate until firm; unmold.

Cover cake with tip 18 stripes, piping
from bottom to top. Position
marshmallow on top of cake. Cover
marshmallow with tip 18 pull-out stars.
Attach scarecrow and icing decorations
using dots of icing. Each serves 1.

E. Keeping Mum!

Pan: Scarecrow, p. 202

Tip: 1D, 3, 4, 12, 16, 18, 352, p. 132-135

Colors: Buttercup Yellow+, Ivory, Terra
Cotta, Orange, Kelly Green, Violet,
Golden Yellow, Black, Brown, p. 125

Recipes: Buttercream Icing, Royal Icing,
p. 105

Also: 2002 Pattern Book (Scarecrow Face),
p. 121; Cake Board, Fanci-Foil Wrap, p.
177; Flower Nail No. 7, p. 129; 8 in.
Spatula, p. 130; Meringue Powder,
p. 124; Flower Former Set, p. 137;
waxed paper, toothpick, cornstarch

+Note: Cake is iced in light Buttercup Yellow,
hair and hands in dark Buttercup Yellow, face in
ivory.

In advance, use royal icing, tips 12, 16,
352 and flower nail no. 7 to make 12
sunflowers (p. 113). Let dry on flower
formers.

Ice sides, background and face areas
smooth with spatula. Lightly trace face
pattern with toothpick. Ice flower pot
and back flap of hat smooth. Pipe tip 1D

band rim on flower pot. Outline shirt,
mouth, hat and flowerpot with tip 3
strings. Cover hat, face, nose, cheeks and
shirt with tip 18 stars. Pipe in tip 4 whites
of eyes and tip 3 dot pupils (smooth with
finger dipped in cornstarch). Add tip 18
pull-out star hair; top of hat and hands.
Add tip 3 stitch lines on mouth, hat and
elbow patch. Add tip 4 dots on shirt.
Add tip 3 string eyebrows. Pipe tip 18
pull-out star with rosette knot. Pipe tip
18 c-motion bottom border. Position
sunflowers with tip 4 dots of icing; add
tip 352 leaves. Serves 12.

F. They'll Gobble It Up!

Pan: Sports Ball, p. 187

Cookie: Leaves & Acorns Nesting Metal
Cutter Set, p. 203

Candy: Scarecrows Lollipop Mold (Pumpkin
Mold used), p. 202; Candy Melts®—
Light Cocoa (3 pks.), White, Orange,
(1 pk. each), p. 202; 8 in. Lollipop Sticks
(2 pks.), p. 147; Primary Candy Colors
Set, p. 145

Color: Golden Yellow, p. 125

Recipes: Large Batch Roll-Out Cookie
Dough, p. 116; Chocolate Cookie
Dough, p. 141; Truffles Candy Recipe,
p. 115

Also: 2002 Pattern Book (Turkey Body),
p. 121; 10 in. Cake Circle, Fanci-Foil
Wrap, p. 177; Parchment Triangles,
p. 130; Red, Orange, Yellow Colored
Sugars, p. 127; Decorator Brush Set,
p. 147; 10 in. round x 2 in. high craft
Styrofoam™ circle, candy corn

Using "painting"
method (p. 115) and
Scarecrows Mold; mold 20
to 25 pumpkins without lollipop
sticks. Refrigerate until firm; unmold.
Make desired amount and flavors of
truffles, using recipe; refrigerate until
ready to position.

Use Sports Ball Pan, 2 pks. of melted
cocoa candy and Candy Shell directions
(p. 115) to make shell top and bottom.
Refrigerate until firm; unmold.

Tint large batch cookie dough yellow and
use largest maple leaf cutter to cut 28
"feathers". Before baking, sprinkle cookies
with sugars: 7 yellow, 8 orange, 13 red.
Use smallest maple leaf cutter to make 2
yellow "feet". Bake and cool according to
directions. Attach lollipop sticks to backs
of feather cookies with melted candy.

Roll out chocolate cookie dough. Cut
body using pattern and 2 wings using
largest oak leaf cookie cutter. Bake and
cool according to directions. Use melted
candy to attach lollipop sticks to backs
of wings; attach 2 lollipop sticks to back
of body for support. Pipe eyes and
wattle (tint white Candy Melts red) and
attach candy corn nose with melted
candy in cut parchment bag.

Glue 10 in. Cake Circle to bottom of craft
circle; wrap with foil. Attach bottom half
of chocolate shell to base and pumpkin
candies to side of base with melted
candy. Insert feathers in ascending order
behind candy base, trimming sticks to
desired lengths. Attach feet to base with
melted candy. Insert body and wings.
Fill shell with truffles and pumpkin
candies. Position top of shell.

*brand confectionery coating

SANTA AND Helpers

A. The Wait Is Over!



Pan: Holiday House, p. 206

Tips: 2110 (1M), 2, 2A, 5, 16, p. 132-133

Colors: Violet, Brown, Black, Copper (light skintone), Kelly Green, p. 125

Candy: Santa, Sleigh and Reindeer Candy Kit, p. 211; Candy Melts®—Blue, Yellow (1 pk. each, kit includes light cocoa, red, white and dark green), p. 144

Recipe: Buttercream Icing, p. 105

Also: 2002 Pattern Book (Chimney, Window Patterns), p. 121; 13 x 19 in. Cake Boards (3 needed), Fancy-Foil Wrap, p. 177; Disposable Decorating Bags, p. 130; sugar cones, mini jawbreakers, shredded coconut, waxed paper

In advance, use "painting" method (p. 115) and kit directions to mold candy Santa, sleigh and reindeer. Refrigerate until firm; unmold. Assemble pieces following kit directions; set aside.

Make door and shutters using the outside of cake pan as pattern: Place melted candy in cut parchment bag, outline and pipe-in. Refrigerate until firm; unmold.

Place chimney and window patterns on cake board and cover with waxed paper. Outline and fill-in patterns with melted candy in cut disposable bags.

Refrigerate until firm; carefully peel off waxed paper.

Wrap two cake boards with foil and position house cake. Attach candy door and windows to cake with icing. Cover front, back and sides of house with tip 16 stars. Assemble chimney pieces with melted candy and attach to roof with icing. Pipe tip 2110 (1 M) rosette snow on roof and tip 16 rosette snow on chimney. Attach shutters with icing.

Make trees on sugar cones, piping rows of tip 2A zigzags, starting at bottom of tree and overlapping. Add tip 16 rosette snow on trees. Pipe tip 2 ball heads in windows; add tip 2 dot and string facial features, hair and collars. Pipe tip 5 snow on windshields. Pipe tip 2 zigzag wreath and string bow on door; add tip 2 ball doorknob. Pipe tip 2A ball bushes; add tip 16 rosette snow. Attach mini jawbreakers on bushes and trees with dots of icing. Attach shutters with icing. Sprinkle coconut around cake base and position trees, sleigh and reindeer. Serves 12.

B. Rudy To Go

Candy: Candy Melts®—White, Light Cocoa, p. 144; Garden Candy Colors Set, p. 145; Christmas Bulbs Lollipop Mold, p. 211; 4 in. Lollipop Sticks, p. 147

Also: Cinnamon Drops Sprinkle Decorations, p. 127; Disposable Decorating Bags, p. 130; chocolate chips, red cinnamon dot candies, mini pretzel twists, 1/4 in. wide ribbon (10 in. needed for each lollipop)

Mold top stem of bulb with melted white candy. Refrigerate until firm. Fill remainder of mold with melted light cocoa candy; insert lollipop stick. Refrigerate until firm; unmold. Tint melted white candy black using candy color. Pipe eyes using melted white candy in cut disposable bag. Refrigerate until firm. Pipe black pupils. Attach chocolate chip ears, cinnamon drop nose and pretzel piece antlers with melted candy. Tie ribbon bow onto stick. Each serves 1.





B.

C. Dressed Up For Deliveries

Pan: Rudy Reindeer, p. 206

Tips: 1A, 2, p. 132

Colors: Brown, Red-Red, p. 125

Recipe: Buttercream Icing, p. 105

Also: 13 x 19 in. Cake Board, Fanci-Foil Wrap, p. 177; Angled Spatula, p. 130; large chocolate nougat candies, pre-made grease-resistant red velvet bow, black shoestring licorice, shredded coconut, zip-close plastic bag, spice drops, waxed paper, rolling pin

In advance, tint enough coconut to cover cake top; place coconut in plastic bag, add a few drops of brown color and knead into coconut until color is evenly blended.

Ice sides and background areas of cake smooth. Add a little red color to light brown icing to achieve shade used. Pipe-in inside of ear,



patch around eye and white of eye with tip 2. Roll out one nougat piece with rolling pin and position for pupil. Add tip 2 dot eye highlight. Roll another nougat piece into a ball and position for nose. Pipe tip 1A antlers; add tip 1A band around base of cake. Place tinted coconut on top of cake and white coconut around base. Cut and position licorice mouth and eyelashes. Position spice drops and bow. Serves 12.

D. Look Who's Drooping In!

Pan: Cookie Sheet, p. 142

Cookie: Christmas Cutter Collection Set, p. 210; 6 in. Cookie Treat Sticks, p. 143

Tips: 1, 3, 5, p. 132

Colors: Red-Red, Kelly Green, Black, Copper (Light Skintone), White-White, p. 125

Recipe: Roll-Out Cookie Dough, p. 141

Also: 2002 Pattern Book (Chimney), p. 121; Decorator Brush Set, p. 147; Parchment Triangles, p. 130; White Candy Melts®, p. 144; White Cake Sparkles™, p. 127; rolling pin

Make 1 recipe of Roll-Out Cookie Dough. Color 1/2 of dough White-White, 1/4 Light Copper, 1/4 Red-Red; reserve a small amount to tint Kelly Green.

Roll out copper dough 1/4 in. thick and cut out Santa. With water, thin down green, red and half of white dough to piping consistency. Place thinned dough in parchment bag fitted with tip 3 and pipe coat, hat, hair, beard, fur and mittens. Pipe nose and mouth with tip 1. Paint eyes with icing color diluted with water. Bake 8-10 minutes at 350°F. Let cool.

Using pattern, roll out and cut chimney from white dough. Use brush and thinned red icing color to paint bricks. Use tip 5 and thinned white dough to pipe snow. Bake 8 minutes at 350°F. Let cool.

Attach Santa and stick to chimney with melted candy. Using melted candy in



C.

cut parchment bag pipe additional snow on chimney and fur on beard, immediately sprinkle with Cake Sparkles. Each serves 1.

*brand confectionery coating



D.

GIVE 'EM A

Jingle!

A.



A. His Gift Brings Chills!



Pan: Stand-Up Snowman Pan Set, p. 206

Tips: 3, 13, 16, 21, 366, p. 132-133

Colors: Black, Rose, No-Taste Red™, Kelly Green, Golden Yellow, p. 125

Recipes: Buttercream Icing, p. 105; Roll-Out Cookie Dough, p. 141

Also: Chocolate Ready-To-Use Decorator Icing, p. 124; 2002 Pattern Book (Feet, Present, Present Board Patterns), p. 121; Cake Board, Fanci-Foil Wrap, p. 177; sugar cone

Note: To achieve black shade, add black icing color to chocolate icing.

Roll out cookie dough; using patterns, cut two feet and three presents. Bake and cool. Ice 3 presents and sandwich together; cover with another layer of icing and set aside. Cut out present board pattern from cake board and wrap with foil. Attach cookie present to board with icing.

Position cake on foil-covered board. Insert cookie feet into bottom of cake and cover with tip 21 stars. Cut 2 triangles from open end of sugar cone for beak; ice smooth and attach to cake with icing.

Cover penguin with tip 16 stars. Pipe tip 3 dot eyes. Insert present board into cake. Add tip 13 zigzag ribbon and pull out star bow. Pipe tip 366 pull-out star flipper "hands" to hold present. Cover with tip 21 stars, pipe tip 21 zigzag brim and tip 21 rosette pom-pom. Serves 12.

B. Perky Party Penguins

Pan: Cookie Sheet, p. 142

Cookie: Comfort Grip™ Snowman Cutter, p. 210

Tips: 3, 5, 13, 352, p. 132-133

Colors: Black, Kelly Green, Red-Red™, p. 12

Recipes: Large Batch Roll-Out Cookies, p. 116; Buttercream Icing, p. 105

Also: Candy Melts®—White, p. 144; Chocolate Ready-To-Use Decorator Icing, p. 124; candy corn, plastic ruler, spice drops

* For small amounts of color, you may substitute Wilton Tube Decorating Icing and Coupler Fit Set, p. 126

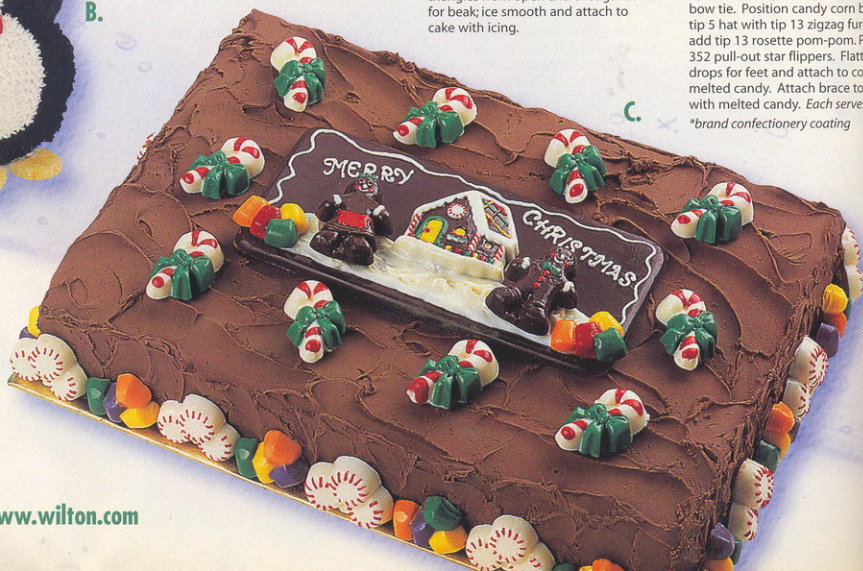
Cut out snowman cookies and one 1 1/2 x 3 1/2 in. rectangle brace for each penguin. Bake and cool. After baking brace pieces, make sure the rectangle has straight edges. If edges are not straight, trim while cookie is still warm. Add black icing color to Chocolate Ready-To-Use Icing. Cover penguin with tip 13 stars. Pipe in tip 3 dot eyes and bow tie. Position candy corn beak. Pipe tip 5 hat with tip 13 zigzag fur trim; add tip 13 rosette pom-pom. Pipe tip 352 pull-out star flippers. Flatten spice drops for feet and attach to cookie with melted candy. Attach brace to cookie with melted candy. Each serves 1.

*brand confectionery coating

B.



C.



C. Homey Holiday Welcome

Pans: 9 x 13 X 2 in. Sheet, p. 180;
9 x 5 in. Loaf, p. 182

Candy: Gingerbread Scene Lollipop Mold, p. 211; Candy Melts®—White (2 pks. needed), Light Cocoa, p. 144; Primary Candy Colors Set, p. 145

Recipe: Chocolate Buttercream Icing, p. 105

Also: Disposable Decorating Bags, p. 130; Cake Board, Fanci-Foil Wrap, p. 177; Decorator Brush Set, p. 147; 11 in. Spatula, p. 130

In advance, make candy plaque. Fill loaf pan 1/4 in. deep with melted candy. Refrigerate until firm; unmold. Set aside.

Using candy colors, tint portions of melted white candy red, orange, yellow and green (mix yellow and blue for green). Using "painting" method (p. 115), mold 10 candy canes, 20 gumdrop candies, 20 mint disc candies, gingerbread house, gingerbread boy and gingerbread girl. Refrigerate until firm; unmold.

Decorate plaque: Using melted candy in cut bag, pipe "snow" and attach house, candies and gingerbread people. Print message and pipe outline.

Ice 1-layer cake with spatula. Position plaque and candy on top and sides. Serves 12.

D. Ho-Ho Holly Cane!

Pans: Candy Cane, p. 206;
Cookie Sheet, p. 142

Cookie: Holly Leaf Cutter, p. 211

Tips: 3, 12, 190, p. 132-134

Colors: Christmas Red, Red-Red, Kelly Green, p. 125

Recipes: Buttercream Icing, p. 105;
Color Flow, p. 114; Roll-Out Cookie Dough, p. 141

Also: Color Flow Mix, p. 124, Cake Board, Fanci-Foil Wrap, p. 177

(Note: Combine Christmas Red and Red-Red to achieve color used.)

Cut out, bake and cool 3 holly leaf cookies. Tint full-strength color flow green and outline cookies with tip 3. Let dry, then flow-in with thinned color flow (p. 114). Let dry. Using full-strength color flow, pipe tip 3 veins on leaves. Let dry.

Lightly ice cake smooth in red and white, following stripe pattern on cake (this will prevent bare spots which may show through large stars). Cover cake with tip 190 red and white stars. Position leaf cookies and add tip 12 dot berries. Serves 12.

E. Stockings Hung With Care

Pan: 10 1/2 in. x 15 1/2 in. Jelly Roll, p. 182

Cookie: Stocking Comfort Grip™ Cutter, p. 210

Candy: Candy Melts®—Red, Green, White (1 pk. each), p. 144

Recipe: Favorite crisped rice cereal treats
Also: Decorating Grid, p. 142; Petite Snowman Icing Decorations, p. 208; Mini Holly Icing Decorations, p. 208; Disposable Decorating Bags, p. 130; shredded coconut

D.



Prepare cereal treat recipe and press into buttered jelly roll pan. Using cookie cutter, cut out stockings. Place treats on cooling grid positioned over jelly roll pan. Melt red, white and green candy in disposable bags; cut end and pour over treats. Pour white melted candy on tops of stockings, press coconut into melted candy for fur cuffs. Drizzle melted candy stripes on white stocking. Attach icing decorations with melted candy. Each serves 1.

F. Crispy Canes

Pan: 10 1/2 in. x 15 1/2 in. Jelly Roll, p. 182

Cookie: Jelly Shapes Cutter Set, p. 211

Candy: Red Candy Melts®, p. 211

Recipe: Favorite crisped rice cereal treats

Also: Disposable Decorating Bags, p. 130

Prepare cereal treat recipe and press into buttered jelly roll pan. Cut candy cane shapes using cutter from set. Pipe stripes using melted candy in cut disposable bag. Refrigerate until firm. Each serves 1.

G. Peppy Guys!

Pan: 10 1/2 in. x 15 1/2 in. Jelly Roll, p. 182

Candy: Candy Melts®—White, Red (1 pk. each), p. 211; Candy Flavors Set, p. 145

Also: Cooling Grid, p. 142; Mini Gingerbread Boy Icing Decorations, p. 208; Disposable Decorating Bags, p. 130; chocolate sandwich cookies, waxed paper

Add peppermint candy flavor to melted white candy. Place cookies on cooling grid positioned over waxed paper-covered jelly roll pan; cover cookies with melted white candy. Tap cooling grid to evenly distribute candy on cookies. Pipe red lines on cookies with melted candy in cut disposable bag. Tap cooling grid once again to blend colors. Let set. Attach icing decoration with melted candy. Each serves 1.



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See more fun holiday ideas, on-line.

Christmas



A. House Of Lights

Kit: Pre-Baked and Pre-Assembled Gingerbread House Kit, 2104-1516 (includes tip 3, icing mix, mini hard candies, fruit rounds and icing decorations), p. 209

Tips: 16, 352, p. 132-133

Colors: Kelly Green, Golden Yellow, p. 125

Recipe: Royal Icing, p. 105

Also: Meringue Powder, p. 124; mini marshmallows; cornstarch

If additional icing is needed for decorating, prepare 1 recipe of royal icing.

Using tip 3, pipe-in windows, smooth with finger dipped in cornstarch. Add tip 3 string curtains. Attach mini hard candies around windows with dots of icing. Outline door using tip 3 and add mini hard candies. Attach wreath icing decoration on door. Cover house seams with tip 16 stripes.

Ice roof smooth and add tip 16 zigzag garland, attach fruit rounds. Cover roof peak with tip 16 zigzags and attach fruit rounds.

On one end of the house, using tip 3, attach fruit rounds to create a chimney. Pipe tip 3 pull out dots along roof edges for icicles. Ice board fluffy. To make shrubs, position mini marshmallows around house and cover with tip 352 leaves. Using tip 3, pipe snow shapes on shrubs.

B. Personal Pine Cookies

Pan: Cookie Sheet, p. 142

Tip: 7, p. 132

Color: Kelly Green, p. 125

Cookie: Trees Nesting Metal Cutter Set, p. 211

Recipes: Roll-Out Cookie Dough, p. 141; Royal Icing, p. 105

Also: Meringue Powder, p. 124; mini jawbreakers, corn syrup

Tint cookie dough. Roll out dough and cut 3 cookies in each of three largest sizes. Cut out 15 cookies using smallest cutter (12 will be used as easels for remainder of cookies). Before baking, press mini jawbreaker "lights" into all cookies except those for easels. Cut easel cookies vertically in half and cut off tree trunk area. Bake and cool all cookies.

Add a small amount of corn syrup to half of royal icing. Pipe tip 7 snow on alternating tree branches; let set completely. Using full-strength royal icing, attach two halves of tree easels to backs of cookies; let set. Each serves 1.

C. Holiday Revelers

Pan: Cookie Sheet, p. 142

Cookie: Holiday Mini Metal Cutter Set (Gingerbread Boy used), p. 211

Tips: 1, 3, p. 132

Colors: Kelly Green, Christmas Red, Copper (light skintone), Black Brown, Royal Blue, Lemon Yellow, p. 125

Recipes: Royal Icing, p. 106; Roll-Out Cookie Dough, p. 141

Also: Meringue Powder, p. 124, cornstarch

Tint dough copper, cut out and bake people cookies; and a 1 x 1/2 in. easel for each. Using royal icing, pipe in tip 3 clothing, boots, hats, scarves, and earmuffs (smooth with finger dipped in cornstarch). Add tip 1 dot and string zippers, buttons, bows, facial features, and glasses. Attach easel with dots of icing. Each serves 1.

D. A Towering Tree

Pans: Cookie Sheet, p. 142; Cooling Grid, p. 142

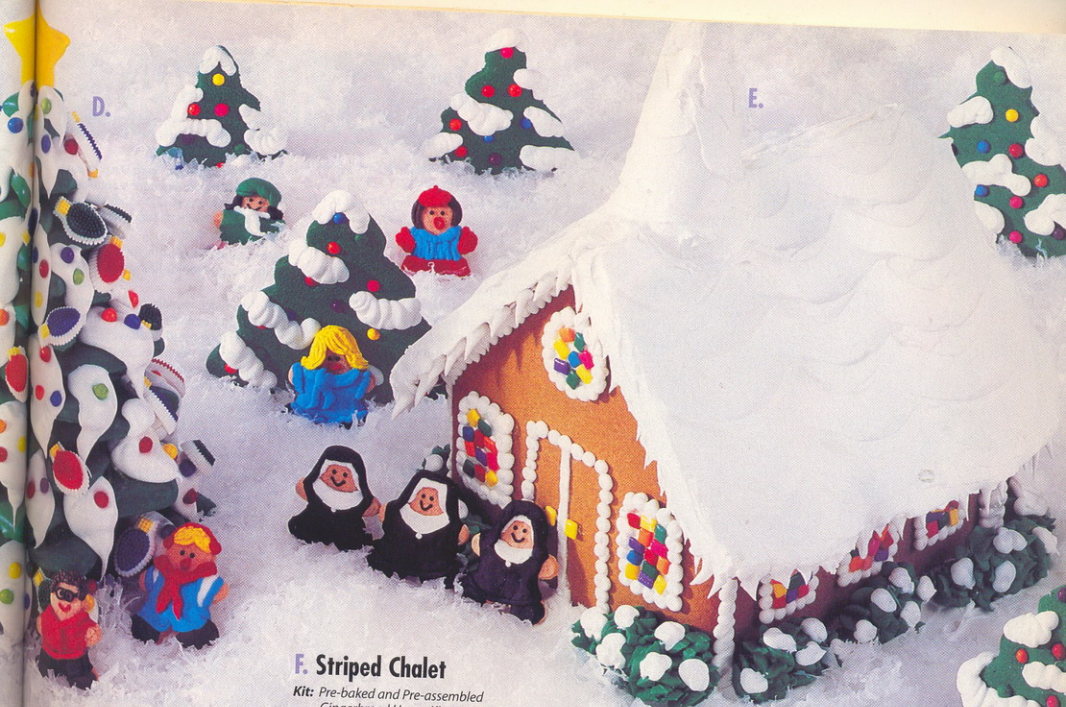
Cookie: Christmas Cookie Tree Kit (includes 10 cutters, tips 3, 16 and disposable decorating bags), p. 209

Colors: Kelly Green, Lemon Yellow, p. 125

Recipes: Large Batch Roll-Out Cookie Dough, p. 116; Royal Icing, p. 105

Also: Petite Christmas Light Bulb Icing Decorations, p. 130; 10 in. Cake Boards (2 needed), Fancy-Foil Wraps, p. 177; Meringue Powder, p. 124; mini jawbreakers, corn syrup

Roll out dough. Using all cutters except two largest, cut out two cookies in each size. Make extras of each to allow for breakage. Bake and cool. Place cookies on cooling rack over cookie sheet. Add small amount of corn syrup to royal icing until it reaches a pouring consistency. Pour green icing over cookies, let set. For top star, cover smallest cookie with thinned yellow royal icing; let set. Following kit directions, assemble tree on double board wrapped in foil. Attach star with royal icing. Pipe tip 3 snow on branches; attach mini jawbreakers and bulb icing decorations.



D. Christmas Church

Kit: Pre-baked Gingerbread Cottage Kit #2104-1509 (includes tip 16, icing mix, red and green mint rounds, fruit jellies, rainbow bells), p. 209

Tips: 3, 352 p. 132-133

Color: Kelly Green, p. 125

Recipe: Royal Icing, p. 105

Also: 8 in. Spatula, p. 130; Meringue Powder, p. 124; mini marshmallows, mini candy-coated gum, sugar ice cream cone

Assemble gingerbread house according to instructions using icing from kit. If additional icing is needed, prepare 1 recipe of royal icing.

Using tip 3, pipe-in windows, smooth with finger dipped in cornstarch. Immediately after each window is piped, position candy-coated gum, then outline with tip 3 dots. Using tip 3, pipe dots and lines for door and position candy-coated gum for door handles. Cover corners of house with tip 3 zigzags. Cut opening of sugar cone to fit on roof. Ice cone and position on roof, smoothing edges where cone and roof meet. Ice roof in a scalloped fashion, using edge of spatula. Pipe tip 3 pull-out dot icicles along roof edges. Ice board fluffy. To make shrubs, position mini marshmallows around house and cover with tip 352 leaves. Using tip 3, pipe snow on shrubs.

E. Striped Chalet

Kit: Pre-baked and Pre-assembled Gingerbread House Kit #2104-1516 (includes tip 3, icing mix, mini hard candies, fruit rounds, icing decorations), p. 209

Tips: 352, p. 133

Color: Kelly Green, Golden Yellow, p. 125

Also: mini marshmallows, 8 sticks striped chewing gum, 9 peppermint sticks (5 in. long)

Prepare icing following kit instructions. Using a spatula, ice window areas smooth. Using tip 3, outline windows and window panes. Cut chewing gum sticks in half lengthwise. Trim to fit windows and attach with dots of icing. Pipe tip 3 stripes at corners of house; attach mini jawbreakers. Using a spatula, ice roof top smooth, pulling extra icing down roof edges to resemble drifted snow. Position peppermint sticks and mini jawbreakers on roof top. Ice board smooth. To make shrubs, position mini marshmallows around house and cover with tip 352 leaves. Using tip 3, pipe snow shapes on shrubs. Attach wreath icing decoration with dots of icing.





A.

A. All Decked Out

Pan: Treelife, p. 206

Tip: 104, p. 135

Color: Kelly Green, p. 125

Also: Vanilla Whipped Icing Mix (2 boxes needed), p. 124; Cake Board, Fanci-Foil Wrap, p. 177; 8 in. Angled Spatula, p. 130; fresh raspberries, mint leaves

Ice cake smooth with spatula. Ice trunk area using spatula in a zigzag motion. Cover tree with tip 104 cornelli lace (wide end down). Randomly position clusters of fresh raspberries and mint leaves. Serves 12.

B. Cookie Tree Collage

Pan: Cookie Sheet, p. 142

Cookie: Cookie Pro™ Cookie Press, p. 138

Sprinkles: Rainbow Nonpareils, p. 127; Christmas 6-Mix Assortment, Cinnamon Drops, Snowman Mix, p. 207;

Color: Kelly Green, p. 125

Recipe: Spritz Cookies, p. 139

Also: Light Cocoa Candy Melts™, p. 144; Fanci-Foil Wrap, p. 177; Trees Party Bags, p. 208; Disposable Decorating Bags, p. 130; 8 in. Spatula, p. 130; 13 in. high x 4 in. diameter craft cone, green and red candied cherries, assorted nuts

Prepare cookie dough, tint $\frac{1}{2}$ recipe green for tree cookies. Press an assortment of cookie shapes onto cookie sheet using Cookie Pro. Decorate with assorted sprinkle decorations, nuts and cherries. Bake and cool following recipe. Drizzle some cookies with melted candy in cut disposable bag; let set.

Cover craft cone with foil. Ice cone with melted candy, using spatula. Beginning at bottom, attach assorted cookies with melted candy. Place remaining cookies in treat bags.

C. Tree Full Of Wishes



Pan: Stand-Up Tree, p. 206

Tips: 1, 2, 69, p. 132-133

Colors: Golden Yellow, Kelly Green, Brown, Christmas Red, p. 125

Recipes: Buttercream, Royal Icing, p. 105

Also: Ready-To-Use Rolled Fondant, p. 136; Holiday Mini Metal Cutter Set, p. 211; Meringue Powder, p. 124

Divide fondant into thirds, tint brown and yellow; reserve white. Roll out and cut gingerbread boys, candy canes and stars. Let dry. Use royal icing and tip 1 to pipe feature accents on stars and features on gingerbread boys; use tip 2 to pipe stripes on candy canes.

Cover cake with tip 69 pull-out leaves in buttercream. Attach fondant pieces with dots of icing. Serves 12.

D. It's Opening Day!



Pans: Standard Muffin, p. 182;

Cookie Sheet, p. 142

Candy: Candy Melts™—Green, Red, Yellow, p. 144

Cookie: Holiday Mini Metal Cutter Set, p. 211

Recipe: Buttercream Icing, p. 105

Also: Holiday Tree Standard Baking Cups, p. 208; Disposable Decorating Bags, p. 130; White Cake Sparkles™, p. 127; 8 in. Spatula, p. 130; pretzel sticks, sugar cubes, waxed paper

To make candy trees, place tree cutter from set on waxed paper-lined cookie sheet. Fill cutter half full with melted candy. Refrigerate until firm; remove candy from cutter. Attach pretzel stick to back of tree with melted candy. Using melted candy in cut disposable decorating bag, pipe dot ornaments and string garland on trees. To make bows, pipe loops with melted candy on waxed paper; refrigerate until firm and carefully remove from paper. Pipe ribbon on sugar cube packages with melted candy. Attach bows to packages with dots of candy. Let set. Ice cupcakes fluffy with spatula, insert tree and position packages. Sprinkle cupcakes with Cake Sparkles. Each serves 1.

E. Coated Christmas Cookies

Candy: Mini Gingerbread Candy Mold, p. 211; Candy Melts™—Lt. Cocoa, White, Yellow, p. 144

Also: Petite Tree Mini Icing Decorations, p. 208; White Nonpareils Sprinkle Decorations, p. 127; Candy Dipping Set, p. 147; chocolate sandwich cookies, waxed paper

Mold candy stars $\frac{1}{4}$ in. thick using Mini Gingerbread Mold. Refrigerate until firm unmold.

Dip sandwich cookies into melted white and Light Cocoa Candy Melts, using the dipping fork; position on waxed paper. Sprinkle with nonpareils. Attach star candies and tree decorations with melted candy. Each serves 1.

*brand confectionery coating

F. Evergreen Tarts

Pan: Cookie Sheet, p. 142

Cookie: Comfort Grip™ Tree Cutter, p. 210

Tip: 10, p. 132

Recipe: Roll-Out Cookie Dough, p. 141

Also: Light Green Colored Sugar, p. 127; Trees Party Bags, p. 208, cherry pie filling, fork

Roll out and cut 2 thin cookies for each tree. Place bottom tree on cookie sheet and add cherry filling to within $\frac{1}{4}$ in. of outer cookie edge. Use small opening end of tip 10 to make random holes in top cookies. Position top cookie over bottom and seal edges with fork. Sprinkle cookie with colored sugar and bake 10 minutes or until edges are brown. When completely cool place in treat bag. Each serves 1.

G. A Light Touch



Cookie: Christmas Tree Cookie Treat Pan, p. 210

Candy: Snowman Lollipop Mold, p. 211; Candy Melts™—White (3 pk.), Green, Light Cocoa, (1 pk. each), p. 144; Primary Candy Colors Set, p. 145

Also: Disposable Decorating Bags, p. 130; Decorator Brush Set, p. 147; Candy Melting Plate, p. 147; Cake Board, p. 177; shredded coconut, waxed paper

Mold Christmas Tree candies, filling cookie treat pan cavities with melted green candy. Refrigerate until firm; unmold. Melt 1 package of white candy and divide into 4ths; tint with orange, blue, red, and yellow candy colors. Mold snowmen using "painting" method, (p. 115). Refrigerate until firm; unmold. Using melted candy in cut disposable bags, pipe snow and strings of Christmas lights.

Mix coconut into melted white candy and spoon on waxed paper to resemble snowdrifts. Position tree and snowman on snowdrift with additional melted candy. Let set. Each serves 1.

TRIMMING *the Trees*



STARS AND

Snowflakes



A.

A. Bundled in Blue

Pan: Snowman, p. 206

Tips: 2A, 129, p. 132-134

Colors: Royal Blue, Black, Orange, p. 125

Recipe: Buttercream Icing, p. 105

Also: Ready-To-Use Rolled Fondant (2 pks.), p. 136; Cake Boards, Fanci-Foil Wrap, p. 177; 8 in. Spatula, p. 130; craft knife

On cooled cake, trim holly from hat for an even decorating surface. Ice cake in white buttercream with spatula.

Tint about 1/3 of the fondant light blue, 1/3 deep blue; leave remainder white. Roll out deep blue fondant and cover hat. Roll out a piece of light blue fondant, sausage style, about 3/8 in. diameter. Cut to fit across hat and position. Roll out light blue fondant and cover chest and arms. Taper and indent where arms come to a fold. Add texture by making marks with tip 129.



B. Winter Sweeps In!

Pans: Standard Muffin, Mini Muffin, p. 182

Tips: 3, 9, p. 132

Colors: Kelly Green, Violet, p. 125

Recipe: Buttercream Icing, p. 105

Also: Snowman Standard and Mini Baking Cups, p. 208; mini chocolate chips, pretzel sticks, spice drops, candy corn, scissors

Ice cupcakes with spatula. Position mini cupcake above standard cupcake. Position mini chocolate chips for eyes, mouth and buttons. Pipe tip 9 band hat and scarf; add tip 3 dot pom-pom. Flatten spice drop and cut broom bristles with scissors. Attach spice drop to pretzel with icing and position on snowman. Each serves 1.



C. Snow Flurries

Cookie: Snowflake Traditional Solid Copper Cutter, p. 210

Tip: 3, p. 132

Colors: Royal Blue, Kelly Green, Violet, p. 125

Recipes: Royal icing, p. 105; Roll-Out Cookie Dough, p. 141,

Also: Meringue Powder, p. 124

Divide dough into thirds and tint blue, green, violet. Cut out, bake and cool cookies. Using thinned royal icing, pipe tip 3 ball designs in assorted sizes, to create snowflake shape. Each serves 1.



B.



D. She's Heaven Sent

Pans: Gingerbread Boy, p. 206;
Cookie Sheet, p. 142

Tip: 16, p. 133

Colors: Brown, Red-Red, Copper (Light Skintone), Royal Blue, Golden Yellow, Violet, Rose, p. 125

Cookie: Daisy Metal Cookie Cutter, p. 140;
Star Nesting Cookie Cutters, p. 141

Recipe: Buttercream Icing, p. 105

Also: Ready-To-Use Rolled Fondant (2 pks.), p. 136; Yellow Cake Sparkles™, Cake Board, Fanci-Foil Wrap, p. 177; Decorator Brush Set, p. 147; plastic drinking straws, plastic ruler, paring knife, cornstarch, waxed paper

A few days in advance, make fondant stars and hair curls. For stars, tint a 2 1/2 in. diameter ball of fondant yellow; roll out and cut 7 or 8 stars using smallest star cookie cutter. Place stars on waxed paper that has been dusted lightly with cornstarch. Brush lightly with water and press on Cake Sparkles; let dry.

For curls, tint 1/2 pk. of fondant brown with a small amount of red-red (reserve a small amount for facial features). Roll out 1/8 in. thick and cut into 3/8 in. wide strips, from 4 to 6 in. long. Immediately twist strips around drinking straw and let set for 3 to 5 minutes. Carefully slide off straw and position on cookie sheet to dry.

Prepare cake for fondant by lightly icing with buttercream. Using plain white fondant, cut out eight wing pieces using daisy cutter. Cut pieces in half and roll gently to 3 1/2 in. long. Position wings, layering from bottom to top. Tint 1/2 pk. fondant copper for face, hands and feet, 3/4 pk. blue for dress and ruffle. Roll out fondant and cover areas of cake with proper colors. Roll 2 ropes of blue fondant for arms and attach with water. Shape together 2 pieces of copper fondant for hands and attach. Roll out 1 1/2 in. x 20 in. long blue ruffle for dress. Gently gather and attach to bottom of dress with brush dipped in water. (Use toothpicks to prop up ruffle until set.) Roll a 1/8 in. diameter rope of fondant for ruffle seam and attach above ruffle with water. Use small end of tip 16 to imprint design on seam.

Tint 1 in. diameter ball of fondant rose and 2 in. diameter ball violet with a small amount of rose. To make bow, cut 3/4 in. wide x 4 1/2 in. long strip of violet/rose fondant. Brush ends with small amount of water and pinch together. Shape into loop (crumble small piece of waxed paper and insert into loops to hold shape until dry.) Roll out cardboard strips 2 1/2 in. long. Position bow on dress, add loops and 1/2 in. diameter ball for center knot. Shape and attach facial features with brush dipped in water. Attach hair and stars with dots of icing. Serves 12.

D.



E. Voices Like Angels

Pan: Cookie Sheet, p. 142

Cookie: Star Nesting Cutter Set, p. 141; Angel Comfort Grip™ Cutter, p. 210; 8 in. Cookie Treat Sticks, p. 143

Tip: 1, 3, 5, p. 132

Colors: Royal Blue, Rose, Violet, Kelly Green, Lemon Yellow, Orange, Black, Copper (Light Skintone), Brown, p. 125

Recipes: Roll-Out Cookie Dough, p. 141; Color Flow Icing, p. 144

Also: 2002 Pattern Book (Face/Halo), p. 121; Yellow Cake Sparkles™, p. 127; Color Flow Mix, p. 124; Decorator Brush Set, p. 147; Disposable Decorating Bags, p. 130, waxed paper, 10 in. x 2 in. craft circle, Christmas tree batting, white lights with white wires

Roll out dough and cut angel and smallest-size star cookies. Sprinkle stars with Cake Sparkles; bake and cool all cookies. Position pattern for face circle and trace on angel. Using full-strength color flow in cut decorating bag, outline face, hands and dress; fill in with thinned color flow icing (p. 114). Let dry. Using thinned color flow icing, "paint" feathers on wings. Let dry overnight. Use tip 1 and full-strength color flow to pipe eyes, noses and mouths; pipe tip 5 swirl hair.

On a separate board, tape halo pattern and cover with waxed paper. Outline halo using tip 3 and full-strength color flow; let dry. Fill in with thinned color flow; let dry. Turn cookies over when dry and attach stick and halo with full-strength color flow. Attach sticks to stars; cut one stick 1 1/2 in. long, position in angel's hands and overpipe fingers using full-strength color flow.

Insert cookies at staggered lengths into craft block. Position batting and lights. Each cookie serves 1.

*brand confectionery coating

E.



Decorating Contest! *Enter your doll cake and win*

Remember your favorite doll? Few things are more special in a little girl's life than the "best friend" she shares everything with. Here's a treat for today's doll-lovers of any age—a special collection of fabulous doll theme cakes to brighten any birthday. See how we've dressed up our dolls! In fun fashions of today and yesteryear. Festive international costumes. Fairy tale gowns, castles and coaches. Even portrait dolls to decorate just like the birthday girl. There's a doll here that's perfect for your girl's next party!



A. Birthday Beauty

Pan: Classic Wonder Mold, p. 185

Tip: 7, p. 132

Colors: Rose, Lemon Yellow, Violet, Sky Blue, p. 125

Recipe: Buttercream Icing, p. 105

Also: Ready-To-Use Rolled Fondant (2 pkts.), Easy-Glide Fondant Smoothers p. 136; 14 in. Cake Circle, Fancy-Foil Wrap, p. 177; Cake Dividing Set, p. 129; Flower Nail No. 7, p. 129; Decorator Brush Set, p. 147; plastic

ruler, plastic drinking straw, vanilla wafer cookies (3 needed)

Prepare Wonder Mold cake for rolled fondant by lightly icing with buttercream. Cover with fondant; smooth with Easy-Glide Smoothers. Cover bodice of doll pick with fondant and insert into cake. Divide cake into 8ths and mark division points 3 in. from bottom edge. Tint four 2 in. balls of fondant rose, yellow, blue and violet/rose combination. Roll out fondant balls $\frac{1}{8}$ in. thick and cut into $\frac{1}{4}$ in. wide strips; rose strips are $\frac{3}{4}$ in.

long, yellow are 4 $\frac{1}{4}$ in. long, violet/rose are 5 $\frac{1}{4}$ in. long. Twist strips of rose fondant for top garland and attach with water at division points. Repeat for yellow; then violet/rose garland. Roll $\frac{1}{2}$ in. balls for balloons and attach at points with water. Roll out and cut $\frac{1}{4}$ in. wide strips of rose fondant for bodice trim and attach to dress with water. Use small opening of tip 7 to cut out confetti dots and attach to cake.

To make small "cake," stack 3 vanilla wafers with icing, smooth sides and cover with fondant. Cut cake board $\frac{1}{2}$

in. wider than "cake"; cover with foil and then with fondant. Divide "cake" into 4ths and trim with $\frac{1}{8}$ in. strips of twisted fondant. Attach balls of fondant at each garland beginning point. Form a candle and flame with fondant. Attach "cake" and plate to flower nail with icing. For support, place a drinking straw into doll skirt where "cake" with rest; trim straw. Insert flower nail into straw and position arms to hold cake. Serves 12.

See entry form on page 96.

DOLLS

B. Belle Of The Ball

Pan: Classic Wonder Mold, p. 185

Tips: 1s, 3, 18, 101, 127, 349, p. 132-135

Colors: Willow Green, Violet, p. 125

Recipe: Buttercream Icing, p. 105

Also: Floral Collection Flower Making Set, p. 137; Confectionery Tool Set, p. 137; 14 in. Cake Circle, Fanci-Foil Wrap, p. 177; Ready-To-Use Rolled Fondant, p. 136; 8 in. Angled Spatula, p. 123; 1/8 in. wide violet satin ribbon; cornstarch

In advance, use forget-me-not cutter from floral set and violet tinted fondant to make 180 flowers. Place flowers on

foam and use small end of ball tool to indent center and shape petals. Let dry.

Ice cake smooth, forming pleats in dress with edge of spatula. Pipe tip 18 shell bottom border; overpipe border with tip 127 ruffle. Insert doll pick into cake. Ice bodice; smooth with finger dipped in cornstarch. Pipe tip 101 ruffles around neckline. Add tip 3 bead trim around waistline. Randomly pipe tip 1s curved vines around dress. Attach flowers with dots of icing and add tip 349 leaves. Attach flowers in a garland above skirt ruffles. Attach bows to dress. Serves 12.

B.



C. She Works Wonders!

Pan: Classic Wonder Mold, p. 185

Tips: 3, 5, 47, 225, p. 133-135

Color: Rose, p. 125

Recipe: Buttercream Icing, p. 105

Also: 2002 Pattern Book (Star Pattern), p. 121; 13 in. Angled Spatula, p. 123; Cake Dividing Set, p. 129; 14 in. Cake Circle, Fanci-Foil Wrap, p. 177; 4 in. Lollipop Sticks, p. 147; Flower Spikes, p. 172; corn syrup, 18 in. lengths of 22 gauge florist wire (4 needed), rose-colored plastic wrap, hot glue gun, scissors, pink construction paper

Ice sides of cake with spatula; running edge down sides to form pleats. Use cake dividing set to divide top third of cake into 10ths. Mark downward pointing peaks at division points, approximately 4 in.

from bottom of cake; mark upward pointing peaks halfway between division points, approximately 5 in. from bottom of cake. Cover marked area with tip 225 stars. Pipe tip 225 stars randomly on dress, add tip 3 dots. Cover bodice of dress with tip 5 zigzags (smooth with finger dipped in cornstarch); pipe tip 47 waistband (smooth side up). Cover sleeves with tip 225 star flower clusters.

To make wings, form 4 loops from 18 in. wires (leave 2 in. extending from loop to be later inserted into cake). Cut plastic wrap a little larger than wings. Outline loops with hot glue and position plastic over edge; trim excess plastic. Twist wires together and insert into flower spike; insert spike into back of dress waist. Using star pattern, cut star from construction paper. Attach star to lollipop stick for wand and attach in doll's hand using glue gun. Serves 12.

C.



Now, any Wonder Mold doll cake can be a blonde! Use our Blonde Teen Doll Pick, sold on page 185.

Fashion trends of today and yesteryear are perfect ways to decor

A.



A. Star Of The Silver Screen

Pan: Classic Wonder Mold, p. 185

Tips: 1, 2, 5, 47, 225, 349, p. 132-135

Colors: Kelly Green, Rose, p. 125

Recipes: Buttercream, Royal Icing, p. 105

Also: Decorator Brush Set, p. 147; 13 in.

Angled Spatula, p. 130; 14 in. Cake

Circle, Fanci-Foil Wrap, p. 177;

Meringue Powder, p. 124; corn syrup,

16 in. x 6 in. white nylon tulle,

cornstarch

In advance, using royal icing, make 16 tip 225 rose drop flowers with tip 2 white dot centers. Make extras to allow for breakage, let dry.

Ice cake in swirl motion, using... Cover bodice area of doll pick w... 5 zigzags; smooth with finger di... in cornstarch. Insert doll pick in... cake. Pipe tip 47 (smooth side o... waistband. Thin down royal icin... corn syrup and use brush to "pa... gloves. Let dry. (It may be neces... to apply 3 or 4 coats of icing for... Let dry between each applicatio... Attach flowers with dots of icing... tip 1 vines with tip 349 leaves... Randomly add tip 1 dots. Wrap... around shoulders for stole. Serve

B. Retro Daisies

Pan: Classic Wonder Mold, p. 185

Tip: 5, p. 132

Colors: Lemon Yellow, Violet, Rose, Orange, White-White, p. 125

Recipe: Buttercream Icing, p. 105

Also: Ready-To-Use Rolled Fondant

(1 pk.), Easy-Glide Fondant

Smoothers, p. 136; Floral Collection

Flower Making Set, p. 137; 14 in.

Cake Circle, Fanci-Foil Wrap, p. 177;

Decorator Brush Set, p. 147; foam

square

Prepare cake for rolled fondant by lightly icing with buttercream. Cover with yellow fondant; smooth with Easy-Glide Smoothers. Tint small amounts of fondant rose, violet and orange. Use apple blossom cutter from kit to make violet flowers.

Cut spaces on cake with apple blossom cutter; inlay violet flowers in open areas. Cut rose flowers using pansy cutter; follow same procedure to inlay on cake as violet flowers. Paint centers on flowers with white-icing. Cut out orange blossoms with apple blossom cutter. Use round end of stick to cup flower on foam. Paint centers with white-icing and attach to cake with dots of icing. Cut pieces of yellow fondant to cover bodice and make straps; insert into dress. Add tip 5 bead bottom border in buttercream. Serves 12.

B.



DOLLS

C. In Full Flower

Pan: Classic Wonder Mold, p. 185

Tips: 1, 2, 5, 16, 18, 44, 127, 225, p. 132-135

Colors: Violet, Rose*, p. 125

Recipe: Buttercream Icing, p. 105

Also: 14 in. Cake Circle, Fanci-Foil Wrap, p. 177; 8 in. Angled Spatula, p. 130; cornstarch

*Combine violet and rose to achieve dress color.

Ice cake smooth, using edge of spatula to form pleats. Insert doll pick in cake

and cover bodice with tip 5 (smooth with finger dipped in cornstarch). Pipe tip 5 ball sleeves (smooth with finger dipped in cornstarch). Cover dress, bodice and sleeves with tip 1 cornelli lace. Randomly pipe tip 2 flowers on skirt. Pipe tip 44 waistband. Pipe tip 2 zigzag collar and tip 2 beads on edge of sleeves. Add tip 2 string bow. Pipe tip 18 shell bottom border. Add two rows of tip 127 ruffles above shells. Pipe tip 16 zigzag garland above top ruffle. At each garland division point, pipe tip 225 drop flower with tip 2 dot center. Serves 12.

C.

Now, any Wonder Mold doll cake can be a blonde! Use our Blonde Teen Doll Pick, sold on page 185.

D.

D. A Bridal Vision

Pan: Classic Wonder Mold, p. 185

Tips: 2, 5, 101s, 352, p. 132-135

Recipes: Buttercream, Royal Icing, p. 105

Also: Ready-To-Use Rolled Fondant (2 boxes), p. 136; Cake Dividing Set, p. 129; 16 in. Cake Circle, Fanci-Foil Wrap, p. 177; Meringue Powder, p. 124; Flower Nail No. 9, p. 129; 24 in. x 32 in. white tulle, florist wire, corsage pin

In advance, using royal icing and flower nail, make 40 tip 101s roses with tip 5 bases. Make extras to allow for breakage, let dry.

Lightly ice cake with buttercream.

Divide cake into 10ths. Roll out tapered logs of fondant (3/4 in. diameter x 6 in. long) and place, tapered end up, at each division point of cake to give full skirt effect. Cover skirt with fondant. Insert doll pick from kit into cake and cover bodice with fondant. Cut a strip of fondant 1/4 in. wide and attach to dress for waistband. Roll out two 1 in. diameter balls of fondant and attach to shoulders for sleeves; indent areas to resemble gathering. Pipe tip 2 dots on sleeves and add tip 2 bead bottom border on cuffs. Attach approximately 20 roses to dress with dots of icing; add tip 352 leaves and tip 2 dots.

Set a 2 in. long x 1 in. wide piece of tulle on waxed paper; cut slit in top. Attach roses for bouquet to tulle with royal icing; pipe tip 352 leaves. Let dry. Slip rose bouquet over wrist and ice in place if necessary. For veil, using remaining tulle, gather on one end by wrapping with florist wire. Attach to back of head with corsage pin. Serves 12.

Fairy Tales can come true for your little princess with



A.

A. Fantasy Castle

Pans: Enchanted Castle, p. 185; 18 x 3 in. Half Round, p. 178

Tips: 3, 10, 17, 131, 190, 225, 352, p. 132-135

Colors: Violet, Lemon Yellow, Rose, Kelly Green, Royal Blue, p. 125

Candy: Candy Melts®—White (2 pks.), p. 144; Primary and Garden Candy Colors Sets, p. 145

Recipes: Buttercream, Royal Icing, p. 105

Also: Parchment Triangles, p. 130; Meringue Powder, p. 124; 8 in. Tapered Spatula, p. 130; Cake Board, Fanci-Foil Wrap, p. 177

*brand confectionery coating

In advance, use royal icing to make 54 each of the following drop flowers: tip 190 yellow, tip 131 rose, tip 225 violet; add tip 3 white dot centers to all. Let dry.

In advance, make castle plaque (p. 115). Use inside of pan as mold and melted candy in cut parchment triangles to pipe plaque. Refrigerate after each color application until castle is completely finished. When firm, carefully unmold. Use melted candy in cut parchment triangle to pipe trim detail around doorway, windows and window ledges. Let set.

Place two Half Round cakes together to form 1-layer cake. Ice grass area fluffy and rest of cake smooth with spatula. Pipe two rows of tip 17 stars in each color for rainbow. Position plaque on cake. Use tapered spatula to ice path to doorway. Pipe tip 10 bead bottom border; position flowers on top of bead border and add tip 352 leaves. Randomly position flowers on cake top and add tip 352 leaves. Print tip 3 message. Serves 48.

B. The Princess Travels in Style

Pan: Sports Ball Set, p. 187

Tips: 2, 3, 7, 55, 102, 225, 349, 352, p. 132-135

Colors: Rose, Kelly Green, p. 125

Cookie: Comfort Grip™ Round Cookie Cutter, p. 139; Circle Metal Cookie Cutter, p. 140; Cooling Grid, p. 142; Cookie Sheet, p. 142

Recipe: Buttercream, Royal Icing, p. 105; Large Batch Roll-Out Cookie Dough, p. 116

Also: Flower Nail No. 9, p. 129; 2002 Pattern Book (Coach Window and Door, Horse, Brace, Wheel Spokes), p. 121; Cake Board, Fanci-Foil Wrap, p. 177; 4mm and 6mm Pearl Beading, (1 pk. each), p. 169; Meringue Powder, p. 124; 8 in. Angled Spatula, p. 130; Disposable Decorating Bags, p. 130; waxed paper, cornstarch

1-2 days in advance, roll out dough and cut 2 horses and 1 brace using patterns, 2 large wheels using Comfort Grip Round Cutter and 2 small wheels using circle metal cutter. Make extras to allow for breakage. Bake and cool.

Using full-strength royal icing and flower nail, make six tip 102 roses on tip 7 bases. Make approximately five tip 225 drop flowers with tip 3 centers. Make extras to allow for breakage and let dry.

Use royal icing to decorate the carriage. Horses: Using tip 2, outline back legs and tail, pipe string tail, add pull-out string mane and zigzag girth. Using tip 3, add dot and string bridle, dot eye outline ears and zigzag hooves. Pipe 2 zigzag strap the length of the horse body and attach 4mm beading. Cut 10 in. length of pearl beading and one end to the bridle. Set aside and dry completely. Once both the horses are completely dry, attach the short end of the brace to the back of one horse. Let dry. Position the second horse forward and attach other end of brace to it. Let dry. Wheels: Decorate both sides, beginning with the back first, dry completely between sides. Following the wheel spokes pattern, use tip 3 to outline edge of wheel and pipe design. Attach 6mm beading. Attach drop flowers and pipe tip 3 leaves.

Decorate the carriage cake with buttercream icing: Assemble ball using an angled spatula, ice smooth sections from top to bottom. Use patterns, dot mark door and window. Fill in windows using tip 3, smooth finger dipped in cornstarch. Outline door and windows using tip 55, add dot doorknob. Attach 4mm beading around door and windows.



B.

Using tip 3, outline divisions on carriage and attach 6mm beading.

Thin royal icing, place cookies face down on a cooling rack over a pan, then pour on icing. Cover the backs of the cookies first, let dry completely (several hours), then turn cookies over and cover the fronts. Let dry completely.

Attach drop flowers above the window and door and add tip 349 leaves. Position roses on top and add tip 352 leaves. Attach wheels to sides of cake with dots of icing. Position horses and attach loose ends of beading to front carriage.** Cake serves 12.

**Remove pearls before cutting and serving.

unforgettable cake. Visit us at www.dolls.wilton.com

DOLLS



Doll cake decorating Contest

We want to see your best doll cake! You could win! Pick a category below and start decorating! Enter every month! Entry must be received by the date listed under each category. Grand prize winner will be chosen from the 12 monthly winners.

August

FICTIONAL CHARACTERS

Immortalize a special character from your favorite book, story, or fairytale.

Received by: 8/31/01

September

THE WORKING WORLD

Dress your doll in a military or public service uniform, professional attire or your real job clothes.

Received by: 9/28/01

October

BUNDLES OF JOY!

This month, model your cake after your favorite baby doll, niece, nephew, or dream baby. Baby shower or big event cakes can be included.

Received by: 10/31/01

November

STAR TREATMENT

Depict your favorite cartoon, movie or TV hero or heroine in a doll cake.

Received by: 11/30/01

December

WEDDED BLISS!

Honor brides and grooms on a very special doll cake. Be fanciful or traditional.

Received by: 12/31/01

January

WHAT DO YOU LOVE TO DO?

Sports and hobbies of any kind come into play on your January doll cake. Football, coin collecting and gardening are game this month.

Received by: 1/31/02

February

FAMOUS FOLKS

Celebrity focus: highlight family, friends, movie stars, political figures, or anyone else who gained fame by action or association.

Received by: 2/28/02

March

TWO CONTESTS—TWO PRIZES!

INTERNATIONAL DOLLS/STATE DOLLS

Double up this month by placing two different entries in two categories. Represent your ancestors in Countries Of The World and/or depict where you currently live in States/Territories.

Received by: 3/29/02

April

HISTORY'S GREATS

Select any historical figure from fields such as sports, government, religion, literature or invention. (ex. Abraham Lincoln, Babe Ruth, Johnny Appleseed, Mark Twain, Benjamin Franklin, Amelia Earhart)

Received by: 4/30/02

May

YOUR CHOICE

Have a doll idea that doesn't fit in the other categories? Here is your chance to be creative!

Received by: 5/31/02

June

HOLIDAY FAVORITES

This month, enter doll cakes made for any holiday or reflecting any seasonal inspiration (ex. fall colors, days at the beach, snow activities, Halloween, Valentine's Day).

Received by: 6/28/02

Entry Form

(SEE OTHER SIDE)

Grand Prize!

A 2-week all expenses paid trip for the winner to attend the world-famous Wilton School of Cake Decorating and Confectionery Arts in Darien, Illinois. Includes economy airfare, transportation to/from airport, hotel, meals, Wilton School Master Course tuition and most supplies.*

Monthly Prizes

Enter every month for 12 big chances to win! Monthly winner is automatically entered into the grand prize contest and chooses any one of the following five \$50 value kits*.

Prize #1: Candy Collection!

Candy Making Beginner's Guide, Candy Melts® (Light Cocoa, Dark Cocoa, White), Candy Creme Centers (Chocolate Mint, Raspberry, Vanilla, Chocolate), Candy Melting Plate, 2 Melting/Decorating Squeeze Bottles, Candy Flavors Set, Truffle Mold, Deep Heart Truffle Mold, Classic Mini Bars Mold, Smiley Face Mold, Fruit Mold, 6 in. Lollipop Sticks.

Prize #2: Cookies Galore!

Cookie Pro™ (World's Best Cookie Press), Almond Flavoring, Cookie Spatula, 10 1/2 x 15 1/2 x 1 in. deep Performance Pans™ Cookie Pan, 6-Mix Sugar Crystals Assortment.

Prize #3: Decorating Essentials!

Cake Decorating Beginner's Guide, 2 in. Round Performance Pans™, Cake Release (Pan Coating), Revolving Cake Stand, 13 in. Angled Comfort Grip™ Spatula, 8-Pc. Icing Colors Set, Disposable Decorating Bags (pk./12).

Prize #4: Shoot for the Stars!

Star Pan, Mini Star Pan, Star Cookie Treat Pan, 8 in. Cookie Treat Sticks, Star Nesting Metal Cutter Set, Star Comfort Grip™ Cutter, Rainbow Colored Star Candles, Large Coupler, Star Decorating Tips—Triple Star, #2110 (1M), #6B, #21, #26.

Prize #5: Handy with Hearts!

Embossed Heart Pan, Heart Giant Cookie Pan, Heart Cookie Treat Pan, 8 in. Cookie Treat Sticks (pk./20), Heart Metal Cutter Set, Heart Comfort Grip™ Cutter, Tube Decorator Icing (Red, Pink, White), Red Sugar, Pink Sugar, Heart Lollipop Mold, Strawberry Flavored Candy Melts®, 8 in. Lollipop Sticks (pk./25).

* No prize substitution will be allowed. Prizes cannot be redeemed for cash value. Taxes are the sole responsibility of the winners.



unforgettable cake. Visit us at www.dolls.wilton.com

DOLLS

C. Wish Makers

Pans: Star Cookie Treat, p. 143; Cooling Grid, p. 142; Cookie Sheet, p. 142

Colors: Violet, Rose, p. 125

Recipes: Royal Icing, p. 105; Roll-Out Cookie Dough, p. 141

Also: 11 1/2 in. Lollipop Sticks, p. 147; Violet and Pink Cake Sparkles™, p. 127; Meringue Powder, p. 124; purple and pink satin ribbon, tea strainer

Bake and cool cookies on sticks following package directions. When cool, place cookies on cooling grid that has been positioned over cookie sheet. Thin royal icing with water to a pourable consistency and cover cookie. Crush Cake Sparkles by pressing through tea strainer; sprinkle on cookies. Let dry. Tie ribbon on stick. Each serves 1.

D. She's Magical!

Pan: Classic Wonder Mold, p. 185

Tips: 1, 2, 3, 225, p. 132-135

Color: Rose, p. 125

Recipe: Buttercream, Royal Icings, p. 105

Also: 2002 Pattern Book (Crown), p. 121;

Ready-to-Use Rolled Fondant (3 pks.), p. 136; 16 in. Round Cake Circles, Fanci-Foil Wrap, p. 177; Meringue Powder, p. 124; Cake Dividing Set, p. 129; waxed paper, cornstarch

In advance, using royal icing: Make 100 tip 225 drop flowers with tip 2 dot centers. Make extras to allow for breakage and let dry. To make crown: tape pattern to cake board and cover with waxed paper.

Pipe tip 2 zigzags in royal icing

over crown and pat smooth with finger dipped in cornstarch. Attach drop flowers with dots of royal icing and allow to dry.

Prepare cake for rolled fondant by icing lightly with buttercream. Divide cake into 10ths.

Tint 3 pks. rolled fondant using rose icing color. Roll ten 7 in. long x 1/4 in. diameter logs, tapered at one end. Position vertically at division points on cake, tapered end up, to create pleats. Cover cake with rolled fondant. Position doll pick in cake top. Cut a strip of fondant 2 1/2 in. wide and

long enough to fit around bodice of doll pick. Attach and trim to fit. Build up puff sleeves with pieces of fondant and attach drop flowers with dots of royal icing.

Mark 3/4 in. up from base of cake between pleats. Using buttercream icing, pipe tip 3 triple drop strings between marks. From the same marks, pipe tip 3 double dot garland below drop strings. Attach drop flowers around waist and on skirt with dots of royal icing. Pipe tip 1

vines. Add tip 3 bead bottom border. Using tip 1 beads, edge neckline of bodice and add necklace. Attach crown to hair with dots of royal icing. Serves 12.



International costumes to dress your doll and honor the heritage of

A. Fiesta Girl

Pan: Classic Wonder Mold, p. 185

Tips: 18, 101, 125, p. 132-135

Colors: Violet, Orange, Rose, Lemon Yellow, Sky Blue, p. 125

Recipe: Buttercream Icing, p. 105

Also: 14 in. Cake Circle, Fanci-Foil Wrap, p. 177; 8 in. Angled Spatula, p. 130; 12 in. length of rainbow ribbon

Bake and cool cake. Ice smooth and then ice folds in dress with edge of angled spatula. Pipe tip 18 shell bottom border. Overpipe shells with four rows of tip 125 ruffles. Insert doll pick from kit into cake. Ice bodice of dress smooth. Pipe three rows of tip 101 ruffles around neckline. Add tip 101 waistband. Wrap ribbon around arms for shawl. Serves 12.

A.



B.



B. The Princess Of Poland

Pan: Baby Doll, p. 186

Tips: 1, 2, 2E, 3, 4, 6, 16, 21, p. 132-134

Colors: Kelly Green, Lemon Yellow, Copper (Light Skintone), Black, Christmas Red, Violet, Brown, Royal Blue, p. 125

Recipes: Buttercream, Royal Icing, p. 105

Also: Cake Board, Fanci-Foil Wrap, p. 177; Meringue Powder, p. 124; 1/4 in. wide red satin ribbon (6 pieces, each 6 in. long)

In advance, using royal icing, make 35 tip 2E drop flowers (15 each white and blue, 20 red) with tip 2 brown dot centers. Make extras to allow for breakage; let dry.

Bake and cool cake. Cut bow and collar from dress. Ice sides, background areas, sleeves, skirt and boots smooth. Using tip 3, outline body, facial features, dress, pinafore and boots. Cover face, neck, hands and nose with tip 16 stars. Build up nose with tip 16 stars. Pipe tip 3 dot eyes and pupils. Add tip 2 pull-out eyelashes and string mouth. Cover white area of skirt with tip 1 cornelli lace. Pipe striped area of underslip with tip 16 stars. Outline black vest with tip 3 and fill in with tip 16 black and yellow stars. Add tip 4 zigzag smocking below vest. Pipe braids with tip 16 swirl motion (p. 111); add tip 16 pull-out star bangs. Add tip 6 bead necklace. Attach flowers to hair with dots of icing; attach curled ribbons. Pipe tip 21 rosette bottom border. Serves 12.

DOLLS

Star Of The East

Pans: Storybook Doll, p. 187; Standard Muffin, p. 182
Tips: 3, 14, 16, 18, p. 132-133
Colors: Royal Blue, Rose, Black, Copper (Light Skintone), Lemon Yellow, Brown, p. 125
Recipe: Buttercream Icing, p. 105
Also: 2002 Pattern Book (Asian Girl Pattern), p. 121; Cake Board, Fancy-Foil Wrap, p. 177; 4 in. Lollipop Sticks, p. 147; toothpick
Note: Combine Copper and Lemon Yellow to give skintone used.



Bake and cool cake and cupcake without baking cup. Position pattern over cake; trim cake to fit pattern. Lightly ice cake smooth, then trace pattern with toothpick. Outline kimono, sandals, hands and facial features with tip 3. Outline floral pattern on kimono with tip 14 and fill in with tip 16 stars. Cover face with tip 14 stars; overpipe nose. Pipe tip 3 outline mouth and eyelashes. Fill in hands with tip 14 stars. Position inverted cupcake for bun in hair; cover hair with tip 18 pull-out strings. Cover socks and shoes with tip 16 stars; add tip 14 outline straps on shoes. Position two lollipop sticks in hair; pipe tip 16 rosettes on sticks. Serves 12.



D. Proud Heritage

Pans: Storybook Doll, p. 187; Standard Muffin, p. 182

Tips: 4, 5, 6, 16, p. 132-133

Colors: Brown, Black, Violet, Rose, Lemon Yellow, Sky Blue, p. 125

Recipe: Buttercream Icing, p. 105

Also: 2002 Pattern Book (Flowered Dress), p. 121; Cake Boards, Fancy-Foil Wrap, p. 177; fruit candy rings, toothpicks

Note: When mixing colors, add a little black to each to soften tones.

Using 2 mixes, bake and cool cake and 3 cupcakes without baking cups. Lightly ice cake. Trace pattern on cake top with toothpicks.

To build turban, trim 1/3 off back of each cupcake. Place 2 cupcakes, cut side down, on head. Add third cupcake at top to form rounded point. Build up icing on head to resemble turban.

Outline girl, dress and shoes with tip 4. Cover face, hands, legs, shoes, turban and dress with tip 16 stars. Pipe tip 16 star hair. Pipe tip 6 dot eyes and pupils, tip 5 string shoe straps. Attach candy ring earrings with dots of icing. Serves 12.

Make believe your little doll can be anything—and she can

B. Playing Dress

Pans: Mini Wonder Mold, p. 182; Oval Form Set (10 3/4 x 7 1/2 in. pan), p. 180

Tips: 1, 1A, 2, 3, 4, 5, 8, 10A, 21, p. 132-135

Colors: Ivory, Teal, Lemon Yellow, Black, Rose, Copper (light skintone), Violet, No-Taste Red, p. 125

Recipes: Buttercream, Royal Icing, p. 105

Also: 2002 Pattern Book (Clothing Trunk Side), p. 121; Flower Former Set, p. 137; Dolls Candle Set, p. 153; 4 in. Lollipop Sticks, p. 147; Cake Board, Fanci-Foil Wrap, p. 177; Re-To-Use Rolled Fondant (136); Freckle Face Doll Pick Wooden Dowel Rods, p. 124; Meringue Powder, p. 124

Stack two 1 1/2 in. high oval form one 3 in. high cake. Ice sides with spatula. Prepare mini loaf rolled fondant by lightly icing buttercream. Tint 1/4 pk. fondant cover mini loaf with rose fondant trunk lid, sprinkle cornstarch on flower former and position a 3/4 1/2 in. piece of rose fondant. Cut two trunk sides from rose using pattern. Let dry. Attach side with royal icing. Cut lollipop in half and insert in cake to press. Edge trunk with tip 4 beads. Attach fleur de lis beads and teardrop latch.

Prepare Mini Wonder Mold cake rolled fondant by lightly icing w buttercream. Tint 1/2 of remaining white fondant yellow and cover with fondant, shaping excess to random folds in skirt. Insert doll in cake and cover bodice with fondant. Pipe tip 233 pull-out boa with royal icing. Tint remaining fondant teal roll into a 3 in. diameter ball for hair. Press ball into doll's head; remove flattened at bottom to form brim. Pipe tip 6 bead daisy with tip 2 dot centers on dress.

Pipe tip 8 bead daisies with tip 2 dot centers on cake side. Print tip 5 name Insert dowel rod in oval cake; position trunk and doll. Position candles. Serves 20.

A. School Spirit

Pan: Baby Doll, p. 186

Tips: 2, 3, 5, 8, 16, 21, 127D, p. 132-135

Colors: Violet, Rose, Copper (Light Skintone), Lemon Yellow, Brown, p. 125

Recipe: Buttercream Icing, p. 105

Also: Cake Board, Fanci-Foil Wrap, p. 177, cornstarch

Ice sides and background areas of cake smooth. Outline face, neck, sweater, legs and socks with tip 3. Pipe in shoes with tip 8 (smooth with finger dipped in cornstarch). Cover face, legs, sweater and socks with tip 16 stars. Build up nose and cheeks with another layer of tip 16 stars. Beginning at bottom of skirt, use tip 127D to pipe double ruffle skirt. Pipe tip 5 zigzags around neckline and waist of sweater. Pipe in eyes and pupils with tip 3 (smooth with finger dipped in cornstarch). Outline mouth with tip 3. Add tip 2 pull-out eyelashes. Add tip 16 pull-out star hair; pipe-in tip 5 bows (smooth with finger dipped in cornstarch). Add tip 16 pull-out star pom-poms. Add tip 21 star bottom border.

Serves 12.

A.

B.





C. Dancing On Air

Candy: Ballerina Princess Candy Mold, p. 146; Candy Melts® — White, Lt. Cocoa, Pink, Green (1 pk. each), p. 144; Primary Candy Colors Kit, p. 145; 8 in. Lollipop Sticks, p. 147

Also: Decorator Brush Set, p. 147; Fanci-Foil Wrap, p. 177; craft block (10 in. diameter x 2 in. high), 1 in. wide pink wired ribbon (5 yds. needed), white florist wire, tulle circles

Note: Add yellow candy color to melted pink candy to achieve flesh tone.

Mold 13 ballerina lollipops and 8 rose candies, using "painting" method. (p. 115). Refrigerate until firm; unmold.

Make 15 tulle puffs: Fold tulle circle in quarters, gather at center, lift up sides to form a "v" shape and attach at center to lollipop sticks with florist wire. Fluff out edges.

Wrap craft block with Fanci-Foil. Insert lollipops and tulle puffs into craft block. Tie bows around lollipop sticks, using 22 in. lengths of wired ribbon.

For garlands: cut eight 6 in. lengths of wired ribbon, twist ribbon and attach to side with melted pink candy. Attach candy roses at garland points with melted candy.

D. Let's Go To The Hop

Pans: Storybook Doll, p. 187; Standard Cupcake, p. 182

Tips: 3, 5, 16, p. 132-133

Colors: Black, Rose, Royal Blue, Copper (Light Skintone), Orange, Red-Red, p. 125

Recipe: Buttercream Icing, p. 105

Also: 2002 Pattern Book (Poodle Pattern), p. 121; Cake Board, Fanci-Foil Wrap, p. 177; 7/8 in. satin ribbon (18 in. long); toothpick, cornstarch

Bake and cool doll cake and one cupcake without baking cup. Cut cupcake into fourths. Position cupcake pieces, rounded edge out, around bottom of skirt area to create full skirt.

Fill in skirt areas and ice entire skirt smooth with spatula. Outline shirt, socks and shoes with tip 3. Pipe-in eyes and pupils with tip 3 (smooth with finger dipped in cornstarch). Cover face, shirt, legs, hands and shoes with tip 16 stars. Overpipe cuffs and nose for dimension, with tip 16 stars. Outline mouth and pipe eyelashes with tip 3. Pipe-in socks with tip 3, add tip 3 shoelaces. Pipe tip 16 zigzag belt on skirt. Add tip 16 pull-out star hair.

Trace poodle pattern on skirt with toothpick. Pipe tip 3, 5 and 16 poodle (p. 111); Pipe tip 3 string leash. Position bow in hair. Serves 12.

*brand confectionery coating

DOLLS



E. Light On Her Feet!

Pan: Standard Muffin, p. 182

Tips: 2A, 3, 5, 127, p. 132-135

Colors: Rose, Violet, Copper (Light Skintone), p. 125

Recipe: Buttercream Icing, p. 105

Also: Dolls Icing Decorations, p. 149; Dolls Standard Baking Cups, p. 148; 4 in. Lollipop Sticks, p. 147; 8 in. Spatula, p. 130

Lightly ice cupcakes with spatula. Pipe a mound of icing with tip 2A in center of cupcake. Add tip 127 ruffle around center of mound. Pipe tip 5 arms and tip 3 dot hands and fingers. Cut lollipop stick in half and attach to back of icing decorations with icing. Insert stick into cupcake; pipe tip 3 puffed sleeves on dress. Each serves 1.



"Just like me!" That's what your girl will say when she sees her



position. For trim along jacket, cut 7 in. x 3/8 in. pieces of fondant and position. Roll out violet fondant; using apple blossom cutter from set, cut out 15 flowers and position on skirt; add tip 3 dot centers in buttercream. Outline mouth with tip 3. Pipe-in eyes and pupils with tip 3 (smooth with finger dipped in cornstarch). Cover face, arms and legs with tip 16 stars. Pipe tip 5 motion ringlet hair and bangs. Serves 12.

B. Dressed For A Day Out

Pan: Cookie Sheet, p. 142

Tips: 8, 13, 104, p. 133-135

Colors: Rose, Lemon Yellow, Christmas Red, Royal Blue, Kelly Green, Orange, Black, Copper (Light Skintone), p. 125

Recipes: Roll-Out Cookie Dough, Chocolate Roll-Out Cookie Dough, p. 141; Buttercream Icing, p. 105

Also: 2002 Pattern Book (Shirt, Shorts, Waistband, Dress, Shoes, Ruffles, Long Dress, Swimsuit Top, Swimsuit Bottom, Collar, Coveralls), p. 121; Gingerbread Boy Copper Cutter, p. 210; Classic Accents Fondant Mold Set, p. 136; Ready-To-Use Rolled Fondant, p. 136; mini candy-coated chocolates, black shoestring licorice, rolling pin, knife

Roll out dough and cut cookies; bake and cool. Tint fondant blue, orange, yellow, green, rose and red. Roll out and cut clothing using patterns. Attach clothing to cookies with buttercream icing. Pipe tip 13 hair. Use small opening of tip 104 to make impressions on pink dress. Use round end of tip 8 to make fondant dots for swimsuit and dress. Use bow from mold set to make fondant hair bow; attach to head with icing. Attach candy-coated chocolate eyes and licorice mouth with icing. Each serves 1.

C. All Dolled Up

Pan: Storybook Doll, p. 187

Tips: 1, 4, 7, 16, 103, p. 132-135

Colors: Black, Brown, Christmas Red, Lemon Yellow, Copper (Light Skintone), p. 125

Recipe: Buttercream Icing, p. 105



Also: 2002 Pattern Book (Coat Trim, Shopping Bag, Purse), p. 121; Ready-To-Use Rolled Fondant, (2 pks.), p. 136; Decorator Brush Set, p. 147; 13 x 19 in. Cake Board, Fanci-Fall Wrap, p. 177, cornstarch

On doll cake, trim down pants and middle of collar. Tint 3/4 pk. rolled fondant red, 1/4 pk. yellow, 2/3 pk. black. Leave 1/3 pk. white. Prepare cake for rolled fondant by lightly icing coat and boot areas with buttercream. Cover coat and boot areas with fondant. Using pattern, cut out coat trim and position on cake. Roll small balls of black fondant for buttons. Flatten and attach with dots of icing. Indent with end of brush for button holes.

Cover face and hands with tip 16 stars; overpipe nose for dimension. Pipe tip 16 pull-out star hair. Add tip 7 dot eyes and pupils, tip 4 string mouth, tip 1 string eyelashes.

Using patterns, cut out purse and shopping bag. Fold over purse and attach purse and bag with dots of icing. Pipe tip 103 ruffle on bag. Cut and attach strips of black fondant for bag and purse straps; attach a small dot of fondant for clasp on purse. Cut a 1 x 5 in. strip of black fondant and position on top of head. Form a 7 x 3 1/2 in. oval of red fondant and position on head for beret. Cut and position a 1 x 1/8 in. strip of red fondant for tassel on beret.

In buttercream, pipe tip 4 dots on fur. Flatten with finger dipped in cornstarch. Serves 12.

D. Twin Sister

Pan: Storybook Doll, p. 187

Tips: 1, 3, 16, 101s, p. 132-135

Colors: Violet, Rose, Sky Blue, Leaf Green, Brown, Black, Copper (Light Skintone), p. 125

Recipe: Buttercream Icing, p. 105

Also: 2002 Pattern Book (Jumper and Pocket Pattern), p. 121; Ready-To-Use Rolled Fondant (1 pk.), p. 136; Cake Board, Fanci-Fall Wrap, p. 177; 14 in. wide purple satin ribbon for hair, toothpick

On doll cake, trim down pants, collar, shirt and flip on hair. Prepare cake for rolled fondant by lightly icing with buttercream. Tint 1/2 pk. fondant in violet/rose combination. Using patterns, cut out fondant jumper and pocket. Cut two 1 x 1/2 in. pieces of fondant for shoulder straps and one 4 1/4 x 1/2 in. piece for belt. Use inside of pan as pattern to cut fondant shirt, sleeves, shoes, and socks. Position fondant pieces on cake. Outline flowers and butterfly with toothpick. Cover face, neck, arms and legs with tip 16 stars; overpipe nose with tip 16 stars. Pipe tip 3 dot eyes (smooth with finger dipped in cornstarch); add tip 1 string eyelashes. Pipe tip 3 outline mouth. Add tip 16 pull-out star hair. Pipe tip 101s ruffles on socks. Use tips 1 and 3 to outline designs and stitching on jumper. Pipe tip 3 outline buckles and dot buttons. Tie bow and position in hair. Serves 12.



portrait cake. Get more great doll cake ideas at www.dolls.wilton.com

DOLLS

A Portrait Cake Is So Easy!

It doesn't get much better than this for a little girl—imagine how special she'll feel when she sees a cake that looks just like her at the birthday party. Her favorite clothes, her hair style, her expressions... you can decorate a perfect likeness of the birthday girl with ease! First, pick out her favorite outfit—the clothes she's going to wear to the party. Then, get the decorating products you'll need, including our Storybook Doll Pan (p. 187), one or two packages of Wilton Ready-To-Use Rolled Fondant (p. 136) and the right icing colors (p. 125). Use patterns in the 2002 Pattern Book (p. 121) to cut clothing shapes from tinted rolled fondant. You can mix and match the clothing you need—anything from tennis shoes to sandals, jumpers to bluejeans.

After you've iced the cake, position the clothing pieces. Now you're ready to pipe the details with icing. Hair can be curly or straight, long or short, blonde or brunette. Eyes can be any color, too. Don't forget to add glasses, hair bows, necklaces or any of your girl's favorite accessories. She's gonna love it!





How-To

SHOP

Decorating help is here. Whatever cake you want to make from this Yearbook, you'll find out how to make it happen on the following pages. Whether you're creating a cake for the first time, or need a quick brush-up on a technique, it's easy to use this handy guide as you decorate.

WHAT'S INSIDE

We've covered just about everything you need to start. From baking to torting, coloring icing to filling a decorating bag. Dozens of techniques, for flowers, borders, figure piping and more. Learn them step-by-step for easy practice. You'll also find great recipes for icing, fondant and cookies.

WANT TO LEARN MORE?

We could fill the entire book on the subject of cake decorating. In fact, we have! Check our selection of instructional publications on page 121—we have books on wedding cakes, holiday and entertaining ideas and more. For up-close, in-depth instruction on decorating, register on-line for Wilton Cake Decorating classes in your area or at The Wilton School at www.wilton.com. Our website is also a great place to see decorating techniques, find recipes and "chat" with other decorators. Visit us regularly!

Cake Preparation

Think of your cake as the canvas on which you will create beautiful icing decorations. To achieve the masterpiece you want, it is essential that your canvas be smooth and free of crumbs. These steps to preparing and icing your cake will result in a perfectly smooth decorating surface for your work of art.

Baking

Follow recipe directions for recommended batter amounts and specific baking instructions for the pan size you choose. Hint: To help cakes rise high, add 1 to 2 tablespoons Wilton Meringue Powder Mix to each boxed two-layer cake mix.

Prepare the pan by generously greasing the inside with a pastry brush or paper towel and solid vegetable shortening. For best results, do not use butter, margarine or liquid vegetable oil. Spread the shortening so that all indentations are covered. Sprinkle about 2 tablespoons of flour inside the pan and shake so that the flour covers all greased surfaces. Turn pan upside down and tap lightly to remove excess flour. If any uncovered spots remain, touch up with shortening and flour. Or use Wilton Cake Release to coat the pan—no grease or flour needed. Pour batter into pan and place in preheated oven.

After cake has baked the specified time, remove it from the oven and let it cool in the pan on a cake rack for 10 minutes. Run a thin knife between the cake and side of the pan. Unmold from pan by placing cooling rack against cake and turning both cooling rack and pan over. Lift pan off carefully. Cool at least one hour and brush off loose crumbs prior to icing.

Leveling

After the cake has cooled at least one hour, you'll need to level the top of the cake. This can be done in one of two ways.



Place the cake on a circle board, then place the board on a Wilton Trim 'n Turn Decorating Turntable. While slowly rotating the stand, move the knife back and forth across the top of cake in a sawing motion to remove the crown. Try to keep knife level as you cut.

Using the Wilton Cake Leveler



Position the ends of the cutting wire (or feet on large leveler) into the notches at the desired height. With legs standing on the work surface, cut into the crusted edge using an easy sawing motion, then proceed by gently gliding through the cake.

Cutting and Wrapping the Board



For round, square and sheet cakes, you don't need to cut the cake board. Simply use a board that is 2 inches larger than your cake. (For example, if the cake is 8 in. diameter, buy a 10 in. round board.) For any shaped cakes, cut a board to fit: Turn the pan up side down and trace onto your cake board, leaving 1 inch extra around the edges. Cut board with a craft knife. Next, trace the cut board onto Fanci-Foil Wrap, making the outline 3-4 inches larger than the board.

Cut Fanci-Foil along the outline. Place your board, white side down, on top of your cut foil. Cut deep slits at several points along foil edge, creating tabs of foil to wrap neatly around the board. Secure foil tabs to the board with tape.

Torting

A serrated knife or the Wilton Cake Leveler also may be used to cut a cake into multiple layers. Torting adds extra height, drama and taste to the cake when the layers are filled with icing, pudding or fruit filling.

Using a Serrated Knife



Measure cake sides and mark with dots of icing or toothpicks all around. Place one hand on top of the cake to hold it steady and rotate the stand. While slowly turning the cake, move the knife back and forth to cut the cake along the measured marks. Repeat for each additional layer.

Using the Wilton Cake Leveler



Torting is easily accomplished with the Wilton Cake Leveler. Simply follow the same directions as for leveling.

Separating the Layers



Carefully slide the top torting layer onto a circle board to keep it rigid and safe from breakage. Repeat for each additional layer to bottom.

Filling the Layers

Fill a decorating bag with medium consistency icing and use a large round tip, like tip 12. Or simply use the coupler without mounting a tip.



Starting with the bottom layer, leveled side up, create a dam or circle of icing just inside the edge of the cake. Squeeze a circle about 3/4 inch high and 1/4 inch from the outside edge. Fill with icing, preserves or pudding. Place next layer on top. Repeat, then place top layer leveled side down.



Cake Preparation

Icing the Cake

Using a Spatula



The trick to keeping crumbs out of your icing is gliding your spatula on the icing – never allow it to touch the surface of the cake. Place a large amount of thin consistency icing on the center of the cake top. Spread across the top, pushing toward edges.



Smooth the top using the edge of the spatula. Sweep the edge of the spatula from the rim of the cake to its center. Then lift it off and remove excess icing.



Cover the sides with icing. Smooth sides first by holding the spatula upright with the edge against the side, slowly spinning the turntable without lifting the spatula from the cake's surface. Return excess icing to the bowl and repeat until sides are smooth.



Rotate the cake slightly and repeat the procedure, starting from a new point on the rim until you have covered the entire

top surface. Smooth the center of the cake by leveling the icing with the edge of your spatula. For easier smoothing, it may help to dip the spatula into hot water, wipe dry and glide it across the entire surface. Set the cake aside and allow the icing to crust over for at least 15 minutes before decorating. At this point you may also lay Wilton Parchment Paper on the iced cake top and gently smooth with the palm of your hand.

Using a Decorating Tip



Trim a 16 inch Featherweight bag to fit tip 789. Fill bag half full with icing. Hold bag at 45° angle and lightly press tip against cake. Squeeze a ribbon of icing in a continuous spiral motion to cover cake top, with last ribbon forcing icing over edge of cake top.



To ice the sides, squeeze icing as you turn the cake slowly. Repeat the process until the entire cake side is covered.



Smooth sides and top with spatula, same as above.

Transporting Cakes

Transporting a cake, especially a long distance, can be a challenge. Follow these guidelines to assure your cake arrives at its destination in perfect condition:

Be sure your cake is on a sturdy base. Cakes on pillars must be transported unassembled. Toppers, candles, and

ornaments should not be placed on cake. Place your cake in a clean, covered box that is sized to the base. This will prevent the cake from shifting within the box and possibly crushing the sides of the cake. If you find that your box is too big, remove cake, roll pieces of masking tape, sticky side out, and attach to the inside bottom of box. Position the cake base on top of tape. The tape will hold the base in place within the box. Place the box on carpet foam or a nonskid mat on the floor of the car. Keep the box flat, do not place on car seat. Cake can also be transported in the trunk of the car if the weather is cool. Drive carefully! To remove cake, cut side of box. Bring along extra icing, tips, spatula and flowers in case you need to repair any damage at your destination.

Storing Your Cake

Take some final precautions and store your cake the best way possible. After all, your time, effort and creativity have made it very special! Beware of the following factors, which can affect the look of your decorated cake:

Sunlight – will alter icing colors. Keep your cake stored in a covered box and out of direct sunlight.

Humidity – can soften royal icing and gum paste decorations. If you live in a climate with high humidity, prepare your royal icing using only pure cane confectioners' sugar (not beet sugar or dextrose), add less liquid and add 1 more teaspoon Meringue Powder to the recipe.

Heat – can melt icing and cause decorations to droop. Keep your decorated cake as cool as possible and stabilize buttercream icing by adding 2 teaspoons Meringue Powder per recipe. Protect your cake by placing it in a clean, covered cake box. Avoid using foil or plastic wrap to cover a decorated cake – these materials can stick to icing and crush delicate decorations. The icing that covers your cake determines how it should be stored – in the refrigerator, at cool room temperature, or frozen, if storing for longer than 3 days. If you want to store your iced cake in a different way than noted, make a small test cake.

Icing – See Icing Chart, p. 106 for storage information for the type of icing used.

Note: Cakes with thoroughly-dried royal icing decorations should be stored according to the type of icing they are covered with. However, if royal icing decorations are to be put on a cake that will be frozen, it is recommended that icing decorations be placed on the cakes after thawing, so that colored decorations won't bleed from condensation.

ICING RECIPES

How-To

Buttercream Icing

1/2 cup solid vegetable shortening
1/2 cup butter or margarine*
1 teaspoon Clear Vanilla Extract (p. 124)
4 cups sifted confectioners' sugar (approx. 1 lb.)
2 tablespoons milk**

Cream butter and shortening with electric mixer. Add vanilla. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often. When all sugar has been mixed in, icing will appear dry. Add milk and beat at medium speed until light and fluffy. Keep icing covered with a damp cloth until ready to use. For best results, keep icing bowl in refrigerator when not in use. Refrigerated in an airtight container, this icing can be stored 2 weeks. Rewhip before using. YIELD: 3 cups

*Substitute all-vegetable shortening and 1/2 teaspoon Wilton Butter Flavor (p. 124) for pure white icing and stiffer consistency.
**Add 3-4 tablespoons light corn syrup per recipe to thin for iced cake.

Chocolate Buttercream

Add 3/4 cup cocoa or three 1 oz. unsweetened chocolate squares, melted, and an additional 1 to 2 tablespoons milk to recipe. Mix until well blended. For a unique change of pace, add Wilton Candy Flavors (p. 145), in place of vanilla extract.

Chocolate Mocha Icing: substitute freshly brewed strong coffee for milk in recipe.

Snow-White Buttercream

2/3 cup water
4 tablespoons Meringue Powder Mix (p. 124)
12 cups sifted confectioners' sugar (approx. 3 lbs.)

1 1/4 cups solid shortening
3/4 teaspoon salt
1/2 teaspoon No Color Almond Extract (p. 124)
1/2 teaspoon Clear Vanilla Extract (p. 124)
1/4 teaspoon No Color Butter Flavor (p. 124)
Combine water and meringue powder; whip at high speed until peaks form. Add 4 cups sugar, one cup at a time, beating after each addition at low speed. Alternately add shortening and remainder of sugar. Add salt and flavorings; beat at low speed until smooth. YIELD: 7 cups. Note: Recipe may be doubled or halved. If halved, yield is 2 2/3 cups.

Royal Icing

3 level tablespoons Meringue Powder (p. 124)
4 cups sifted confectioners' sugar (approx. 1 lb.)
6 tablespoons water*

Beat all ingredients at low speed for 7-10 minutes (10-12 minutes at high speed for portable mixer) until icing forms peaks.

YIELD: 3 cups

*When using large counter top mixer or stirrer icing, use 1 tablespoon less water.

Fluffy Boiled Icing

Meringue:
3 tablespoons Meringue Powder (p. 124)
1/2 cup cold water
Syrup:

2 cups granulated sugar
1/4 cup corn syrup
1/2 cup water

Beat meringue powder and cold water until stiff, about 4 minutes. In large microwave-safe measuring cup, stir sugar, corn syrup and water. In microwave oven, bring syrup mixture to a boil (approximately 5 minutes). Remove when boiling stops. Slowly add syrup to meringue mixture while beating on low. Beat on HIGH for 4 minutes until stiff and glossy.

YIELD: 8 cups.

For top of range: Mix sugar, corn syrup and water in 2 quart saucepan. Bring to a boil; cool slightly and follow directions above.

ICING RECIPES

Stabilized Whipped Cream Icing

1/2 pint (1 cup) heavy whipping cream
2 tablespoons confectioners' sugar
2 tablespoons Wilton Piping Gel (p. 124)
1/2 teaspoon Wilton Clear Vanilla (p. 124)
Combine whipping cream and sugar in mixing bowl. Whip to soft peak stage. Add piping gel and vanilla, then continue to whip stiff peaks. Do not overbeat. YIELD: 1 1/2 to 2 cups.

As an alternative, you can use **Frozen Non-Dairy Whipped Topping or Packaged Topping Mix**. Thaw frozen whipping cream in refrigerator before coloring or using for decorating. Use packaged topping mix immediately after preparing. Do not allow either to set at room temperature, as it becomes too soft for decorating. Store decorated cake in refrigerator until ready to serve.

Wilton Creamy White Icing Mix

You'll love its creamy taste and convenience. Ideal for icing smooth and decorating (p. 124). Just add butter and milk, everything else is already in the mix. For chocolate icing: Mix icing according to package directions. Stir in 2 oz. melted, unsweetened baking chocolate. If too stiff, add a few drops of milk. For Deluxe Buttercream: Use 6 tablespoons butter and 1/4 cup whipping cream.

Heated Wilton Ready-To-Use Decorator Icing

Open icing container, remove foil. Microwave on 50% power for 1 minute; stir. Continue to microwave at 30 second intervals until ready to pour. If a microwave is unavailable, icing container can be heated on a warming tray or in a pan of water on a stove.

See pages 124, 126 and 136 for Wilton Icing and Icing Mixes

Wilton Vanilla Whipped Icing Mix

Try Wilton Whipped Icing Mix (p. 124) for all your cakes and desserts. Each package makes 4 cups of icing, enough to ice and decorate one 2-layer 9 in. round cake or 7 x 11 in. sheet cake. This easy-to-make icing holds its shape like no other mix, so you can decorate cakes and other desserts beautifully. It's specially formulated for a smooth whipped texture and a delicate, delicious taste. Store covered with refrigeration. You'll use Wilton Whipped Icing Mix to top pies, puddings, tarts, and much more.

Confectioners' Sugar Glaze

1 1/4 cups confectioners' sugar
3 tablespoons milk
Stir milk into sugar. Drizzle on dessert cakes, muffins and cookies. YIELD: 1/2 cup.

Cream Cheese Icing

1/2 cup (1 stick) butter
8 oz. package cream cheese, softened
1 lb. (4 cups) confectioners' sugar
1 tablespoon milk
Note: Do not use light cream cheese or butter substitute. If margarine is used, icing will be softer. In a medium mixing bowl, cream butter and cream cheese until smooth. Add cream sugar and milk. Beat on high speed until smooth (30-60 seconds). Thin to ice cake smooth; use full strength for piping borders. YIELD: 2 1/4 cups.
Refrigerate cake after decorating.

Rolled Fondant

This icing is rolled out and used as a covering for a cake, which is traditionally first covered with a layer of marzipan to seal in flavor and moistness of the cake. A light layer of buttercream or apricot glaze may also be used. Cakes covered with rolled fondant can be decorated with royal or buttercream icing. Wilton also has convenient, ready-to-use Rolled Fondant (p. 130) for easy-to-handle fondant with no mixing.

Icing

Wilton Ready-To-Use Rolled Fondant and Gum Tex™

Use this recipe for a fondant with extra body and pliability. Ideal for making drapes, swags, woven and elaborate decorations.

1 to 2 teaspoons Gum Tex™ (p. 137)
1 package Ready-To-Use Rolled Fondant (p. 136)
Knead Gum Tex into fondant until smooth. Store in an airtight container or tightly wrapped in plastic.

Rolled Fondant Recipe

1 tablespoon unflavored gelatin
1/4 cup cold water
1/2 cup Glucose (p. 137)
1 tablespoon Glycerin (p. 124)
2 tablespoons solid vegetable shortening
2 lbs. sifted confectioners' sugar
2-3 drops liquid food color and flavoring, as desired.
Combine gelatin and cold water; let stand until thick. Place gelatin mixture in top of double boiler and heat until dissolved. Add warmed glucose, mix well. Add shortening stir until well blended. Remove from heat, add glycerin. Flavoring and color. Mixture should cool until lukewarm. Next, place 1 lb. confectioners' sugar in a bowl and make a well. Pour the lukewarm gelatin mixture into the well and stir with a wooden spoon, mixing in sugar and adding more, a little at a time, until stickiness disappears. Knead in remaining sugar. Knead until the fondant is smooth, pliable and does not stick to your hands. If fondant is too soft, add more sugar; if too stiff, add water (drop at a time). Use fondant immediately or store in airtight container in a cool, dry place. Do not refrigerate or freeze. When ready to use, bring to room temperature and knead again until soft. This recipe yields enough to cover a 10 x 4 in. high cake. For instructions on preparing and covering cakes with rolled fondant, see p. 130.

For Chocolate Rolled Fondant

Add 4 packets pre-melted unsweetened chocolate to prepared rolled fondant recipe. Knead chocolate into fondant until thoroughly mixed.

For instructions on preparing and covering cakes with rolled fondant, see p. 136.

Quick-Pour Fondant Icing

6 cups confectioners' sugar, sifted
1/2 cup water (4 ounces)
2 tablespoons white corn syrup
1 teaspoon Wilton Almond Extract (p. 124)
Wilton Icing Colors (p. 125), optional

Combine water and corn syrup. Add to sugar in a saucepan and stir over low heat until well-mixed and heated to 92°F, then enough to be poured, but thick enough so it won't run off the cake. Stir in extract and Icing Color, if desired. To cover cake, ice smoothly with buttercream and let icing crust, or cover with apricot glaze (recipe below). Place cake on cooling rack with a cookie sheet beneath it. Pour fondant over iced cake, flowing from center and moving out in a circular motion. Touch up sides with a spatula. Excess fondant can be stored, tightly covered, in refrigerator for weeks. Reheat to use again. Yields 4 cups, enough to cover a 10 in. round cake. Recipe may be doubled or tripled.

Chocolate Poured Fondant

Follow recipe above, but increase amount of water by 1 ounce. After fondant is heated, stir in 3 ounces of melted, unsweetened chocolate, then add flavoring.

Apricot Glaze

Ideal for preparing a cake for fondant or for crumb-coating cakes before icing.

1 cup apricot preserves
Heat preserves to boiling, strain. Brush on cake while still hot. Let dry. Glaze will dry to a hard finish in 15 minutes or less.
YIELD: Covers a 10 x 4 in. cake.

ICING CHART

Icing Type	Flavor/Description	Consistency	Best Used For...	Coloring	Storage/Freshness	SPECIAL INFORMATION
Buttercream (Wilton Mix or Homemade)	Sweet, buttery flavor. Tastes the best and looks beautiful for most decorating.	Thin-to-stiff consistency depending on the amount of corn syrup or sugar added (sugar stiffens).	Icing cakes smooth Borders, writing, Most decorations including roses, drop flowers, sweet peas and figure piping.	Yields all colors. Most colors deepen upon setting. Letting set 3 hours for deep color. Some colors may fade sitting in bright light.	Icing can be refrigerated in airtight container for 2 weeks.	Iced cake can be stored at room temperature for 2-3 days. Flowers remain soft enough to be cut with a knife.
Snow-White Buttercream (Homemade)	Sweet, almond flavor. Ideal for wedding cakes	Thin-to-stiff consistency depending on the amount of corn syrup or sugar added (sugar stiffens).	Icing cakes smooth Borders, writing, flowers Most decorations.	Yields true colors due to pure white base color. Creates deeper colors. Most colors deepen upon setting.	Icing can be refrigerated in airtight container for 2 weeks. Iced cake can be stored at room temperature for 2-3 days.	Air-dried flowers have translucent look. Flowers remain soft enough to be cut with a knife.
Wilton Decorator White (Ready-to-Use)	Sweet, vanilla flavor. Convenient, ready-to-spread icing. Pure white color is ideal for coloring.	Medium-to-stiff. Make roses right from the can.	Shells, stars, flowers—use from container. Icing cakes, writing, leaves—thin with milk, water or corn syrup.	Yields true colors due to pure white base color. Creates deeper colors. Most colors deepen upon setting.	Leftover icing can be refrigerated for 2 weeks. Iced cake can be stored at room temperature for 2-3 days.	Available for purchase through Wilton Yearbook or any authorized Wilton retailer.
Wilton Decorator Chocolate (Ready-to-Use)	Sweet chocolate flavor. Convenient ready-to-spread icing.	Medium-to-stiff. Can make roses right from the can.	Shells, stars, flowers—use from container. Icing cakes, writing, leaves—thin with milk, water or corn syrup.	Recommended when black icing is needed. Add a little black icing color to chocolate for a better tasting black icing. Use when brown icing is directed.	Leftover icing can be refrigerated for 2 weeks. Iced cake can be stored at room temperature for 2-3 days.	Available for purchase through Wilton Yearbook or any authorized Wilton retailer.
Royal (Made with Wilton Meringue Powder)	Very sweet flavor. Dries candy-hard for lasting decorations.	Thin-to-stiff consistency depending on the amount of water added.	Flower-making, figure piping, making flowers on wires, Decorating cookies and gingerbread houses.	Yields deep colors. Some colors may fade sitting in bright light. Requires more icing color than buttercream to achieve the same intensity.	Icing can be stored in airtight, grease-free container at room temperature for 2 weeks. Air-dried decorations last for months.	Bowls/utensils must be grease-free. Cover icing with damp cloth to prevent cracking.
Rolled Fondant (Wilton Ready-to-Use Vanilla or Homemade Rolled Fondant)	Rich flavor. Covers cakes with a perfectly smooth, shiny surface. Easy and fast to use. Iced in flavor of your choice.	Dough-like consistency that is rolled out before applied to cakes. Stays semi-soft on cakes.	Any firm pound or fruit cake. Cutting, molding and modeling decorations.	Yields pastels to deep colors.	Excess can be stored 2 months in an airtight container. Do not refrigerate or freeze. Iced cake can be stored at room temperature for 3-4 days.	Prior to applying fondant, cake must be covered in apricot glaze and/or buttercream icing to seal in freshness and moisture.
Quick-Pour Fondant (Homemade)	Very sweet flavor. Covers cakes with perfectly smooth, shiny surface. Coats baked goods and seals in freshness with a shiny, smooth surface.	Pours and dries to a semi-hard, smooth surface.	All cakes, petit fours and cookies.	Yields pastels.	Use immediately. Excess fondant may be refrigerated, reheated and poured again.	Prior to applying fondant, cake must be covered in apricot glaze and/or buttercream icing, seals in freshness and moisture.
Whipped Icing Mix (Wilton Mix)	Light, delicate taste in Vanilla flavor. Holds shape like no other mix. Easy to make.	Perfect, velvety consistency for decorating everything from stars, roses and borders to garlands and writing.	Icing cakes. Most decorations. Toppings on pies, puddings, tarts and more.	Yields any color.	Icing can be refrigerated in airtight container. Iced cake can be stored at room temperature for 2-3 days.	Exclusive Wilton formula. Available for purchase through Wilton Yearbook or any authorized Wilton retailer.
Fluffy Baked Icing (Homemade)	Marshmallow-like flavor. 100% fat-free.	Very fluffy consistency. Sets quickly.	Icing cakes smooth and fluffy. Borders, figure piping, writing, stringwork.	Yields pastels and deep colors.	Use immediately.	Iced cake can be stored at room temperature. Serve within 24 hours.
Stabilized Whipped Cream (Homemade)	Creamy, delicate sweetness.	Light, thin-to-medium consistency.	All cakes but especially those decorated with fruits. Borders, large tip work, writing.	Yields pastels only.	Use immediately.	Iced cake must be refrigerated. Texture remains soft on decorated cake.

Color

Color is basic to your decorating as the icing and the cake. Choosing appropriate colors for your cake will help you capture just the mood you want for the occasion. When planning your cake, think about color. Gather inspiration from the theme of your celebration. The icing colors you choose will carry that theme and personalize your decorating. Look around, notice everyday objects – from a garden in bloom, to the clothes people wear. Which colors appeal to you? Use your favorite colors in your decorating. Don't be afraid to try something different. Have fun using rich, bright colors or different color combinations. Begin by making a monochromatic cake, decorated all in white or in a single, pale color. Try using color decorations in contrast to an all-white cake background. Decorate using all pastels or all primary colors. Experimenting with color will help you decide which colors work to make your cake designs spectacular!

Mixing Color In Icing

Begin with white icing and use concentrated icing color which will not affect your icing consistency. Using standard food colors can thin down your icing and affect your ability to pipe certain decorations. If you are tinting icing dark brown or black, begin with chocolate icing – your icing will not have the aftertaste that large amounts of these icing colors may produce. If you are tinting a large area red, use No-Taste Red.

Dip a toothpick into the color, then swirl it into the icing. Add color a little at a time until you achieve the shade you desire. Always use a new toothpick each time you add color; you want to avoid getting icing into your jar of color to make it last longer. Blend the icing well with a spatula.

Consider the type of icing you are using when mixing color. Icing colors intensify or darken in buttercream icing about 1-2 hours after mixing. Royal icing requires more color than buttercream icing to achieve the same color intensity.

Always mix enough of any one icing color for your entire cake. For example, if you are going to decorate a cake with pink flowers and borders, color enough icing for both. It is difficult to duplicate an exact shade of any color, an important fact if you want to keep color consistent on the cake.

Bag Striping Effects

You can easily pipe two-tone decorations just by adding a different color inside the bag before you put in your tinted icing. This way, you can pipe flowers with natural light and dark tones or a rainbow-colored clown suit to brighten up the party.



Brush Striping produces more intense multiple colors because it is done with straight icing color brushed into the bag. Apply one or more stripes of icing color with a decorating brush, then fill the bag with white or pastel-colored icing. As the icing is squeezed past the color, decorations will come out striped.



Spatula Striping produces two-tone and realistic pastel tones in flowers and figure piping. It is done with pastel-colored icing, striped inside the decorating bag with a spatula. After striping, fill the bag with white icing or another shade of the same color as the striping. Squeeze out decorations with soft contrasts.

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Every decoration you make is the result of three things working together: the consistency of your icing; the position of the bag, (that is, the way you are holding it) and the amount and type of pressure you apply to the bag. You'll know when you have everything right because you'll get perfect results time after time. This will take practice. The more you concentrate on perfecting these three essentials, the sooner you will achieve perfect results.

1. Icing Consistency

If the consistency of your icing is not right, your decorations will not be right either. Just a few drops of liquid can make a great deal of difference in your decorating results. Many factors can affect your icing consistency, such as humidity, temperature, ingredients and equipment. You may need to try using different icing consistencies when decorating to determine what works for you. As a general guideline, if you are having trouble creating the decorations you want and you feel your icing is too thin, add a little more confectioners' sugar; if you feel your icing is too thick, add a little more liquid. In royal icing recipes, if adding more than 1/2 cup confectioners' sugar to thicken icing, also add 1-2 additional teaspoons of Meringue Powder.

Stiff icing is used for decorations such as flowers with upright petals, like roses, carnations and sweet peas. Stiff icing also creates figure piping and string work. If icing is not stiff enough, flower petals will droop. If icing cracks when piped out, icing is probably too stiff. Add light corn syrup to icing used for stringwork to give strings greater elasticity so they will not break.

Medium icing is used for decorations such as stars, borders and flowers with flat petals. If the icing is too stiff or too thin, you will not get the uniformity that characterizes these decorations.

Thin icing is used for decorations such as printing and writing, vines and leaves. Leaves will be pointier, vines will not break and writing will flow easily if you add 1-2 teaspoons light corn syrup to each cup of icing. Thin icing is used to ice cakes smooth. Begin with your prepared icing recipe, and add small amounts of the same liquid used in the recipe (usually milk or water) until the proper spreading consistency is reached.

2. Correct Bag Position

The way your decorations turn, point and lie depends not only on the icing consistency but also on the way you hold the bag and the way you move it. Bag positions are described in terms of both angle and direction.

Angle

Angle refers to the position of the bag relative to the work surface. There are two basic angle positions, 90° (straight up) and 45° (halfway between vertical and horizontal).



90° angle
or straight up,
perpendicular to the
surface.

45° angle
or half way between
vertical and horizontal.

Direction

The angle in relation to the work surface is only half the story on bag position. The other half is the direction in which the back of the bag is pointed.

Correct bag direction is easiest to learn when you think of the back of the bag as the hour hand of a clock. When you hold the bag at a 45° angle to the surface, you can sweep out a circle with the back end of the bag by wiggling your wrist and holding the end of the tip in the same spot. Pretend the

circle you formed in the air is a clock face. The hours on the clock face correspond to the direction you point the back end of the bag.



Back of bag at 6:00

Back of bag at 3:00

The technique instructions in this book will list the correct direction for holding the bag. When the bag direction differs for left-handed decorators, that direction will be listed in parentheses. For example, when a bag is to be held at 3:00 for a right-handed decorator, it should be held at 9:00 for a left-handed decorator.

One more thing: since most decorating tip openings are the same shape all the way around, there's no right side and wrong side up when you're squeezing icing out of them. However, some tips, such as petal, basketweave, ruffle and leaf have irregularly shaped openings, and for those you must watch your tip position as well as your bag position. If the tip opening must be in a special position, the instruction will tell you.

3. Pressure Control

In addition to having the proper icing consistency and the correct bag position, you'll need to master three types of pressure control: heavy, medium and light. The size and uniformity of your icing design are affected by the amount of pressure you apply to the bag and the steadiness of that pressure. In other words, how you squeeze and relax your grip on the decorating bag. Your goal is to learn to apply pressure so consistently that you can move the bag in a free and easy glide while just the right amount of icing flows through the tip. Practice will achieve this control.



Heavy

Medium

Light

Your icing turned out great – now you're ready to learn to pipe beautiful shapes on your cake. Stars, shells, dots, lines and other techniques are the foundation of your decorating knowledge. We'll tell you step-by-step how to pipe each one, including the angle, pressure and movement to use for a uniform look. With practice, you can build on these basics to create many other impressive designs and borders.

Round Tip Techniques

Dot

Practice with Tip: #3
Icing Consistency: Medium
Bag Position: 90°
Hold Tip: Slightly Above Surface



1. Hold the bag straight up with the tip slightly above the surface. Squeeze the bag and keep point of the tip in icing until the dot is the size you want.
 2. Stop squeezing the bag completely before you lift the tip from the dot.
 3. Lift the tip up and pull away from piped dot.
- Pipe dots for flower centers, faces, figure piping and border decorations. When making large dots, lift the tip as you squeeze to allow icing to fill out completely.

Ball

Practice with Tip: #9
Icing Consistency: Medium
Bag Position: 90°
Hold Tip: Slightly Above Surface



1. Squeeze the bag, applying a steady even pressure. As the icing begins to build up, raise the tip with it, but keep the tip end buried in the icing.
2. Stop squeezing as you bring the end of the tip to the surface.
3. Lift the tip up and pull away from your piped ball. Use the edge of the tip to shave any point so that your ball is nicely rounded.

An important technique to master, the ball shape makes bold borders, and is a step-up technique to figure piping. Vary the basic look by adding stars, dots or spirals on the ball shapes.

Bead

Practice with Tip: #5
Icing Consistency: Medium
Bag Position: 45° at 3:00 (9:00)
Hold Tip: Slightly Above Surface



1. Squeeze and lift tip slightly so that icing fans out.
2. Relax pressure as you draw the tip down and bring the bead to a point.
3. To make a bead border, start the end of your next bead so that the fanned end covers the tail of the preceding bead to form an even chain.

If you can pipe a shell, you can pipe a bead – the movements are similar. To pipe a bead heart, simply pipe one bead, then a second, joining the tails. Smooth together using a decorator's brush.

Sotas

Practice with Tip: #1
Icing Consistency: Thin
Bag Position: 90°
Hold Tip: Slightly Above Surface



1. Squeeze bag and allow icing to drop randomly in a series of overlapping loops. Cover area edge-to-edge. The lacy texture of sotras looks magnificent on borders, outlined areas, and as a background for flowers. Use a small amount of thinned icing in your bag – this puts less pressure on your hands.

The lacy texture of sotras looks magnificent on borders, outlined areas, and as a background for flowers. Use a small amount of thinned icing in your bag – this puts less pressure on your hands.

Cornelli Lace

Practice with Tip: #1 or 2
Icing Consistency: Thin
Bag Position: 90°
Hold Tip: Close To Cake So Icing Attaches Without Scraping Cake With Tip And Without Flattening Icing Strings

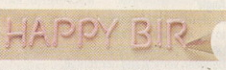


1. Beginning and ending at edges, pipe a continuous string of icing, curve it up, down and around until area is covered. Make certain strings never touch or cross. Don't leave any loose ends! Stop pressure; pull tip away.

The lacy design of this free-hand technique depends on continuous curving strings that do not overlap or touch.

Printing

Practice with Tip: #3 with message press
Icing Consistency: Thin
Bag Position: 45° at 3:00
Hold Tip: Slightly Touching Surface



You may pipe letters freehand, pipe over a pattern traced with a toothpick, or pipe after imprinting letters with a pattern press. If you are using a pattern press, let icing crust slightly, then imprint the message. With a steady, even pressure, squeeze out a straight line, lifting the tip off the surface to let icing string drop. To prevent tails from forming, be careful to stop squeezing before you touch tip to surface and pull away. Be sure the end of the tip is clean before you go on to another line.

Writing

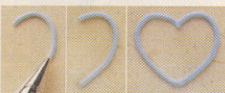
Practice with Tip: #5
Icing Consistency: Thin
Bag Position: 45° angle at 3:00
Hold Tip: Slightly Touching Surface



You may pipe letters freehand, pipe over a pattern traced with a toothpick, or pipe after imprinting letters with a pattern press. If you are using a pattern press, let icing crust slightly, then imprint the message. Steadily squeeze, gliding along the surface in a smooth, continuous motion. Remember to keep your wrist straight, moving your entire forearm in a single unit. Use your arm, not your fingers, to form each line, letter or word. After you begin to master the curves and swings of the letters, lift the tip up slightly as you write. You'll find you have more control if you let the icing draw out slightly over the surface as you write.

Outline

Practice with Tip: #3
Icing Consistency: Thin
Bag Position: 45° at 3:00 (9:00)
Hold Tip: Slightly Above Surface



1. Touch tip to surface. Raise the tip slightly and continue to squeeze.
 2. The icing will flow out of the tip while you direct it along the surface.
 3. To end, stop squeezing, touch tip to surface and pull away.
- Characters or designs are often outlined first, then piped in with stars or zigzags. Outline facial features, too. Color flow plaques are also outlined before icing is flowed into the shape.

Drop String

Practice with Tip: #3
Icing Consistency: Stiff Icing, Thinned With Corn Syrup
Bag Position: Shoulder Level at 4:30 (7:30)
Hold Tip: Lightly Touching Surface To Attach



1. With a toothpick, mark horizontal divisions on cake in the width you desire. Touch tip to first mark and squeeze, pausing momentarily so that icing sticks to surface.
2. While squeezing, pull the bag toward you. Continue squeezing to allow the icing to drape naturally into an arc. Icing will drop by itself – do not move the tip down with the string. The end of the tip should be the same distance from the surface as the width from point to point on your cake.
3. Stop pressure before you touch tip to second mark to end string. Repeat, keeping drop strings uniform in length and width.

The trick to these flowing strings is to pull the bag toward you as the string drapes down. If you "draw" the string with the tip, you won't achieve a pretty curve and your strings will tend to break. Pipe at eye level to your cake so that strings line up evenly. The Wilton Cake Divider Set is a great help in accurately dividing and marking your cake for even drop strings.

Double Drop String

Practice with Tip: #3
Icing Consistency: Stiff Icing Slightly Thinned With Corn Syrup
Bag Position: Shoulder Level at 4:30 (7:30)
Hold Tip: Lightly Touching Surface To Attach



1. Mark cake for your longest row of drop strings, then pipe that row.
2. Return to the first drop string point, squeeze the bag, and drop a string with a slightly shorter arc than in the first row. Join end of this string to the end of the corresponding string in the first row.

For all multiple drop strings, try multiple colors. Put holiday colors together to really dress up your cake.

Triple Drop String

Practice with Tip: #3
Icing Consistency: Stiff Icing, Slightly Thinned With Corn Syrup
Bag Position: Shoulder Level at 4:30 (7:30)
Hold Tip: Lightly Touching Surface To Attach



1. Mark cake for your longest row of drop strings, then pipe that row.
2. Pipe a shorter middle row, joining the ends of each string to the ends of the corresponding first row strings.
3. Pipe the third row: Return to the drop string point, squeeze the bag, and drop a string with a slightly shorter arc than in the second row. Join the end of this string to the ends of the corresponding first and second row strings.

Your practice board can really help you to make perfect drop strings. Just set it upright, at eye level, and practice keeping your strings evenly spaced and aligned. Pretty soon, you'll be piping multiple strings with ease.

Overlapping Triple Drop String

Practice with Tip: #3

Icing Consistency: Stiff Icing, Slightly Thinned With Corn Syrup

Bag Position: Shoulder Level at 4:30 (7:30)

Hold Tip: Lightly Touching Surface To Attach



1. Pipe one group of triple drop strings, longest string first, middle string second and shortest string last.
 2. Pipe a second trio of triple drop strings, starting midway between the first set.
 3. Repeat groups of drop strings to form a beautiful overlapping border.
- These interlocking groups of strings look intricate, but once you know the tricks, they are no problem. Try piping each set of 3 in a different color.

Lattice

Practice with Tip: #2

Icing Consistency: Stiff Icing Thinned With Corn Syrup

Bag Position: 45° at 4:30 (7:30)

Hold Tip: Slightly Above Surface



1. Outline the shape to be covered using tip 2.
2. Starting in the center of the outlined shape, pipe 2 diagonal strings to the right, attached to outline.
3. From the opposite side, pipe diagonal strings in the other direction, covering the area.

Reminiscent of garden themes, lattice can cover garland sections, imprinted areas, even entire sides of cake with spectacular results. Vary your tip selections for different looks – try round, star or basketweave tips.

Star Tip Techniques

Star

Practice with Tip: #16

Icing Consistency: Medium

Bag Position: 90°

Hold Tip: Between 1/4 and 1/4 inch Above Surface



1. Hold the decorating bag straight up, with the tip between 1/4 and 1/4 inch above the surface, while using your other hand to hold the tip steady. Squeeze the bag to form a star. Increasing or decreasing the amount of pressure changes the size of the star.
2. Stop squeezing the bag completely before you lift the tip from the star.
3. Lift the tip up and pull away from piped star.

Pull-out stars add even more dimension to your cake. To make them, hold bag at a 45° angle to surface. As you squeeze out icing, pull tip up and away from cake. When your mound is high enough, stop pressure and pull tip away. Work from bottom to top of area to be covered with pull-out stars.

Star Fill In

Practice with Tip: #16

Icing Consistency: Medium

Bag Position: 90° Straight Up

Hold Tip: 1/4 Inch Above Surface



1. Pipe a row of stars evenly and close together, adjusting the tip position slightly each time so that the points of the stars interlock and cover the area without any gaps.
2. Pipe a row of stars beneath the first, again adjusting tip position to close any gaps.
3. Continue to fill in entire area.

Because these close-together stars require so much piping from the same bag, it's a good idea to keep replenishing the icing. Change your icing when soft or stars will be poorly defined.

Triple Star

Practice with Tip: #2010 Use Large Coupler

Icing Consistency: Medium

Bag Position: 90° Straight Up

Hold Tip: 1/4 Inch Above Surface



1. Pipe one group of triple stars.
2. As you pipe more stars, turn tip slightly so that stars interlock and area is covered without any gaps.
3. Continue piping stars and turning tip to fill in entire area. If you need to fill in missed areas, use tip 18.

Tip 2010 pipes three perfect tip 18-sized stars at a time, making it fast and easy to fill in your cake. The proper wrist motion is essential to ensure that groups of stars interlock.

Zigzag

Practice with Tip: #16

Icing Consistency: Medium

Bag Position: 45° at 3:00 (9:00)

Hold Tip: Lightly Touching Surface



1. Steadily squeeze and move your hand in a tight up and down motion.
2. Continue piping up and down with steady pressure. To end, stop pressure and pull tip away. For more elongated zigzags, move your hand to the desired height while maintaining a steady pressure. For a more relaxed look, just increase the width as you move the bag along.
3. Repeat as you move in a straight line with consistent up/down motion.

Popular way to fill in outlined areas, perfect for ribbed sweater and cuff effects. You can also use tight zigzags to cover the entire side of your cake – they look great!

Zigzag Puff

Practice with Tip: #17

Icing Consistency: Medium

Bag Position: 45° at 3:00 (9:00)

Hold Tip: Lightly Touching Surface



1. Begin to pipe with a light pressure, then use heavier pressure toward the center of the puff, then return gradually to a light pressure to form the tapered end.
 2. To end each puff, stop pressure and pull tip away.
 3. Repeat as you move in a straight line to form a row of puffs.
- This is the fluffy look you want for making clouds, smoke and to add dimension as a side border.

Zigzag Garland

Practice with Tip: #16

Icing Consistency: Medium

Bag Position: 45° at 3:00 (9:00)

Hold Tip: Lightly Touching Surface



1. Mark cake for desired width and depth of garlands. Hold the bag as for basic zigzag technique. Touch the tip to first mark and squeeze with light, then heavy pressure in a tight up and down motion to form the curves of the garland as you pipe toward the center.
 2. When you reach the center, reverse the process, piping heavy, then light toward the end.
 3. To end, stop pressure and pull tip away. Practice for rhythmic pressure control – light/heavy/light – so garlands are uniform.
- A beautiful beginning for a wedding cake border, ready to add stringwork and flowers. Use a garland marker before piping to ensure evenly draping garlands.

Shell

Practice with Tip: #21

Icing Consistency: Medium

Bag Position: 45° at 6:00

Hold Tip: Slightly Above Surface



1. Hold the bag in the 6:00 position so that you can pull the bag toward you. The tip should be slightly above the surface.
2. Squeeze hard, letting the icing fan out generously as it lifts the tip – do not lift the bag. Gradually relax your pressure as you lower the tip until it touches the surface.
3. Stop pressure and pull the tip away, without lifting it off the surface, to draw the shell to a point.
4. To make a shell border, start the end of your next shell so that the fanned end covers the tail of the preceding shell to form an even chain.

The most popular icing technique of all, the shell is the basis for many borders. Lift the tip only slightly when piping shells to avoid a bumpy look.

Crown Border

Practice with Tip: #32

For Shell, #4 for Dot

Icing Consistency: Medium

Bag Position: Slightly less than 90° at 6:00

Hold Tip: Slightly Above Surface



1. Start each shell just at the top edge of the cake; apply pressure to let the shell build up and curve over the edge of the tier.
2. Relax pressure and move down to draw the shell to a point. Continue piping a row of side-by-side shells over the top edge of your cake.
3. Pipe a tip 4 dot at the end of each shell. Optional: Use tip 3 to pipe double dot strings on shell ends, then pipe tip 4 dots at shell points.

Majestic upright shells actually "crown" the top edges and sides of your cake. You can embellish the shell points with dots, stars or strings.

Reverse Shell

Practice with Tip: #21

Icing Consistency: Medium

Bag Position: 45° at 6:00

Hold Tip: Slightly Above Surface



1. As you begin to form a shell, squeeze hard, letting the icing fan out.
2. Form a curve, moving the tip from 9:00 (3:00) to 12:00 to 6:00. Relax pressure and lower the tip, pulling straight toward you at 6:00 to form a tail.
3. Repeat with another shell, curving from 3:00 (9:00) to 12:00 to 6:00.
4. To make a reverse shell border, pipe a chain of swirling reverse shells, with the fan end of each new shell covering the tail of the previous shell. If you are making the border on a round cake, turn the cake as you go so that the back of the bag is at 6:00 and you are working toward yourself.

Opposite-facing shells look spectacular as top and bottom borders and as framed areas on your cake – they add a wonderful motion effect. The look is even fancier finished with a dot or a star at the center of each shell curve.

Fleur de Lis

Practice with Tip: #21

Icing Consistency: Medium

Bag Position: 45° at 6:00

Hold Tip: Slightly Above Surface



1. Pipe a basic shell, elongate the tail.
2. Keeping the bag at a 45° angle, pipe a reverse shell to the left of the center shell and join the tails.
3. Repeat procedure to the right side of the center shell.

This decoration is now generally synonymous with anything French. The swirled shells represent a lily.

Rope

Practice with Tip: #21
Icing Consistency: Medium
Bag Position: 45° at 4:30 (7:30)
Hold Tip: Lightly Touching Surface



1. Using a steady, even pressure, move the tip in a gentle sideways "S" curve. Stop pressure and pull tip away.
2. Insert tip under the bottom curve of the "S" shape.
3. Squeeze the bag with steady pressure as you pull down, then lift the tip. Move up and over the tail of the "S" as you continue to squeeze and form a hook.
4. Keep spacing as even as possible and "S" curves uniform in thickness, length and overall size. Be sure to tuck the tip into the bottom curve of the previous "S" before you begin squeezing, to insure the clean, continuous look of a rope.

A wonderful technique for finishing your piped baskets with pretty edging and handles. Excellent too for western or nautical theme cakes. You can make a great-looking rope with star or round tips (or basketweave tips, ridged or smooth side up).

E-Motion

Practice with Tip: #16
Icing Consistency: Medium
Bag Position: 45° at 3:00 (9:00)
Hold Tip: Slightly Above Surface



1. Starting with bag at a 45° angle, and at bottom edge, squeeze out icing with even pressure, moving tip up to the right...
2. ...and around as if writing the letter "e".
3. Repeat to complete the border, using a steady, even pressure. To end, stop pressure, pull tip away. You can vary the look of the "e" motion border by making tight e's or stretched e's.

These continuous e-shaped loops work best on a bottom border, or as a western larif. If you have to stop on your border to change positions, push in your tip at the end of the "e" and continue piping to keep a smooth look.

*Lefties will pipe e's and c's by starting at the bottom edge, squeezing and moving up to left and around.

C-Motion

Practice with Tip: #16
Icing Consistency: Medium
Bag Position: 45° at 3:00 (9:00)
Hold Tip: Slightly Above Surface



1. Squeezing out icing with even pressure, curve tip down and around to the right as if writing a "c".
2. Repeat to complete the border, using a steady, even pressure.

3. To end, stop pressure, pull tip away. Make waves using this fun technique. Stripe your decorating bag with piping gel for extra shimmer.

*Lefties will pipe e's and c's by starting at the bottom edge, squeezing and moving up to left and around.

Horizontal "C"

Practice with Tip: #16
Icing Consistency: Medium
Bag Position: 90°
Hold Tip: Slightly Above Surface



1. Make a horizontal C-motion shell, relaxing pressure to taper the tail.
2. Make a reverse C-motion shell, but before piping the tail.
3. Relax pressure and taper tail to overlap the first C-motion shell tail.

Use a star or round tip to pipe this design on cake sides and tops. Blend the tails together and enhance with drop flowers for a professional look.

Drop Flower Tip Techniques

Practice with Tip: #2D, 3 Use Large Coupler
Icing Consistency: Medium for Flower, Thin for Center
Bag Position: 90°
Hold Tip: Slightly Above Surface



1. Hold the bag straight up, with the end of drop flower tip 2D just touching the surface.
2. Squeeze, letting the icing build up to make the flower. Stop squeezing, then lift the tip away.
3. Make a tip 3 dot flower center, holding your bag straight up and keeping the tip buried as you squeeze. Stop squeezing, then pull your tip up and away.

Pipe them in buttercream when you want to add pretty flowers instantly, right on your cake. Use royal icing if you want to make them in advance.

Swirl Drop Flower

Practice with Tip: #2D, 3 Use Large Coupler
Icing Consistency: Use Royal Icing, Medium for Flower, Thin for Center
Bag Position: 90°
Hold Tip: Slightly Above Surface



1. Turn your wrist in toward you before piping. Hold bag straight up, just touching the surface. You will turn wrist a full twist. Starting with the flat of your knuckles at 9:00 (3:00), as you squeeze out the icing, slowly turn your hand, with knuckles ending at 12:00.
2. Stop squeezing and lift the tip away.

3. Make a tip 3 dot flower center, holding your bag straight up and keeping the tip buried as you squeeze. Stop squeezing, then pull your tip up and away.

The swirled look adds a nice motion effect to the cake. You must squeeze and turn at the same time - keep practicing this movement.

Basketweave Tip Techniques

Practice with Tip: #47
Icing Consistency: Medium
Bag Position: 45° at 6:00 for Vertical Stripes; at 3:00 (9:00) for Horizontal Bars
Hold Tip: Lightly Touching Surface, Serrated Side Up



1. Squeeze out a vertical stripe of icing from top to bottom.
2. Squeeze out short horizontal stripes of icing across the vertical stripe starting at the top. Spacing between stripes should be the same as the width of the tip opening. Squeeze next vertical stripe over ends of horizontal stripes. Start next set of horizontal stripes by burying the tip under the first vertical stripe.
3. Repeat vertical lines then horizontal lines until you achieve basketweave effect. Each new set should fit between the previous set effects.

Try using different tips to vary the woven effects.

Rose Tip Techniques

Practice with Tip: #104
Icing Consistency: Medium
Bag Position: 45° at 3:00 (9:00)
Hold Tip: Wide End Lightly Touching Surface With Narrow End Facing Down And Away From Surface



1. Keep the wide end of your tip always touching the cake, the narrow end down. Move wrist up to pull up icing.
2. Move wrist down to complete one curl of the ruffle.
3. Repeat up and down motion.
4. Raise and lower the narrow end as you move around the cake. Repeat this motion for the entire ruffle.

Swag

Practice with Tip: #104
Icing Consistency: Medium
Bag Position: 45° at 4:30 (7:30)
Hold Tip: Wide End Lightly Touching Surface, Narrow End Facing Down And Away From Surface



1. Use the same procedure as for the ruffle but keep bag straight without moving it up and down.
2. Keep pressure even as you form the curve.

3. Move up to end the swag, your continuous swag border. Try framing the cake's top edge. Overpipe for an interesting effect as a banner across the cake, add message.

Box

Practice with Tip: #104
Icing Consistency: Medium
Bag Position: 45° at 6:00
Hold Tip: Wide End Touching Surface, Straight Up



1. With narrow end of tip pointing, squeeze, moving the tip up and the left and back to the starting point.
2. Continue around, making a second right.
3. The two loops will form a figure 8.
4. While holding bag in the same position, return to the center and squeeze streamers.

The box has many uses. Create a di look each time you use a different tip star or petal.

Ruffle Garland

Practice with Tip: #104
Icing Consistency: Medium
Bag Position: 45° at 4:30 (7:30)
Hold Tip: Wide End of Tip Touching Surface, Narrow End Facing Down And Away From Surface



1. Mark the cake for the desired width, depth of garlands. Hold bag with tip positioned as for ruffles, but angle the narrow end about 1/4 inch away from surface. As you squeeze, move your hand and down slightly to ruffle the icing.
2. Continue moving hand up and down position the bag to form the curve of the garland.
3. For a stand-up ruffle, just turn the tip narrow end is angled up and away from surface and wide end is on surface.

Combination Tip Techniques (use two types of tips)

Flute

Practice with Tip: #21 for Shell, #104 for Flute
Icing Consistency: Medium
Bag Position: 30° at 6:00
Hold Tip: Touching Between Shells



1. Enhance your shell borders with this pretty effect. Hold the bag so that the wide end of the tip is between two shells.
2. Squeeze and move tip up slightly as icing fills in between shells.
3. Stop pressure, lower tip, and pull away.

Adding a bit more spacing between shells will prevent the flutes from crushing the shells' delicate ridges.

Garland & String (Star/Round)

Practice with Tips: #16, 3
Icing Consistency: Medium
Bag Position: 45° at 4:30 (7:30)
Hold Tip: Lightly Touching Surface



1. Mark cake for garland. Use tip 16. Hold bag as for basic zigzag procedure. Use light-to-heavy-to-light pressure to form curves of garland between marks. To end, stop pressure, pull tip away.
2. Use tip 3. Touch tip to first garland point and pipe a single drop string, positioning on center of garland. Attach to next garland point.
3. Drop single strings as in step 2, positioning above and below garland. Continue to cover entire garland.

To enhance your zigzag garlands, overpipe with one to three drop strings. You can also highlight the garland points with dots, stars or drop flowers.

Other Techniques

Comb

Practice with Wilton Decorating Comb or Triangle
Icing Consistency: Medium-To-Thin Buttercream



Cover the cake with a slightly thicker coating of icing so the comb's ridges do not touch the cake. Comb immediately after icing cake, while icing is soft. Using a turntable helps to keep the movement smooth. Use the Wilton Decorating Comb or Decorating Triangle to add different contoured effects to your iced cake. Choose the type of effect you want—wide or narrow—then run that edge around your cake side to form ridges. Ridges will be deep or shallow depending on the side of decorating comb or triangle you use.

Comb Garland

To create a garland, hold comb so that about 4 teeth from the edge are touching the cake at the beginning of garland. Run comb in a curve, positioning so that about 6 teeth are touching cake at the bottom of the garland, then curve back with 4 teeth touching to finish garland. It's important to keep the comb level with the cake surface, so that the ridges created are uniform.

Pattern Press

Practice with Tips: #16
Icing Consistency: Medium
Bag Position: 45° at 3:00
Hold Tip: Slightly Above Surface



1. Lightly press pattern onto your iced cake to imprint the design.
2. Outline the imprinted design with icing, using the tip of your choice. Change the tip to change the look of each pattern.

The trick to uniform designs and steady writing and printing is using a pattern press! Simply imprint the press in all types of icing, including fondant! Use the vine pattern press on cake sides for a beautiful botanical effect.

Figure Piping

Figure piping is one way you can really add some personality to your cake. Your figures can be as lifelike or cartoonish as you want them to be. Begin with a base, then add familiar shapes such as dots, balls and strings that give the figure personality.

Once you have mastered pressure control, figure piping will be easy. Stiff consistency icing is the key element to successful figure piping. For softer figures that are more fun to eat, use buttercream icing. With buttercream, you can pipe figures directly on your cake, shortly ahead of the party. Royal icing shapes dry very hard, so they can be difficult to eat, but you can make them well in advance of the party. Pipe them ahead of time on waxed paper, let dry, then position figures on cake. Remember to store pre-made royal icing decorations in a cool, dry and dark place. Exposure to bright sunlight or constant fluorescent lighting can cause colors to fade.

Barnyard Birthday Chorus Horse's Head (p. 7)



Pipe tip 12 head on wax paper. Add tip 81 ears, tip 1 features and mane. Dry, attach to barn door.

Pigs



Use tips 2, 6, 12, 81. With tip 12, hold bag at a 90° angle to cake board. Start at rear, squeezing with medium pressure, move hand forward to form body. With heavy pressure, allow head to build up. When desired size is reached, stop, add pull out legs. Score feet with a toothpick. Pipe tip 6 snouts, tip 81 ears (pull tip out slightly), and tip 2—nostril tail. Add tip 2 dot eyes, emotions and outline mouth.



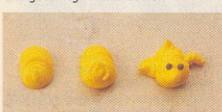
To pipe legs on standing pig, pipe 4 tip 12 mounds. Dry and attach to pig.

Chickens and Chicks



In nest—use tips 1 and 6. With tip 6, hold bag at 90° angle, and using medium pressure, let body build up. Relax pressure as you pull bag toward tail.

Add tip 6 dot head and pull-out bead wings. Pipe beaks and combs, tail feathers and dot eyes with tip 1. To add feet, pipe tip 1 "Vs" with pull-out stars in orange for legs. Attach bodies.



For chicks, use tip 2 to pipe bodies and heads and follow in-nest procedure. Trim with tip 1 eyes, beaks and wings.

Sheep



Use white, black and rose. Pipe tip 12 body, tip 12 head, tip 5 muzzle, tip 1 dot facial features. For standing legs, pipe tip 5 on pretzel sticks. Let dry. Attach to sheep. Tuck tip into sides, pullout lying legs. Add tip 3 hooves, tip 13 zigzag fur.



Cows



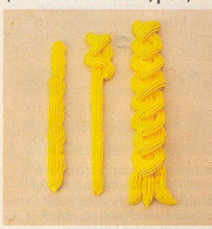
Pipe tip 1A body, tip 8 legs and tip 3 tail. Separately on waxed paper, pipe tip 1A head with tip 12 muzzle, tip 1 features, tip 3 ears and mouth. Dry. Attach head to body. Pipe tip 2 spots and pat smooth.

Poodle for Skirt (Let's Go to the Hop, p.101)



Using pattern, trace poodle on skirt with toothpick. Using tip 5, pipe body and face. Using tip 16 stars, overpipe fur. Add tip 3 facial features and leash.

Doll Braids (The Pride of Poland, p.98)



Using tip 16, pipe hair following a braid pattern. First, pipe a vertical stripe the length of the braid. Beginning at the top, place the tip on the left side of the stripe and squeeze, moving the tip over to the right. Repeat the movement, reversing the motion from right to left. Continue in this fashion to complete braid.

Flower Making

Explore beautiful flowers like the sweet pea or carnation, which add lovely color to your cake design. Create the magnificent rose—the most popular iced flower of all—then progress to the grandest bell-shaped lilies. With practice, your flowers will have the just-picked look of real garden flowers.

Using a Flower Nail



The flower nail is used as a revolving platform on which you build roses and other flowers. It allows you to work close up, to turn for easy piping and to remove your completed flowers with no damage, ready to dry.

The key to making the flower on the nail is to coordinate the turning of the nail with the formation of a petal.

Attach a square of waxed paper on the flat surface of the flower nail using a dot of icing. Pipe your flower directly on the waxed paper. Hold the flower nail between the thumb and forefinger of your left hand (use other fingers to support nail) and roll it slowly counterclockwise as you

Techniques

press out icing with the decorating bag held in the right (left) hand. Your right (left) hand moves in and out, or up and down, as it holds the decorating bag and tip at just the right angle (in most cases 45°) and keeps the icing flowing at an even speed. After piping, slide the waxed paper with flower off the nail to dry.

Wilton Rose

Practice with Tips: #104, 12

Icing Consistency: Royal or Buttercream – Stiff

Bag Position: Base, 90° Straight Up; Petals, 45° at 4:30 (7:30)

Hold Tip: For Base, Slightly Above Nail; For Petals, Wide End Touching Base

Flower Nail: #7 (Larger Roses) or #9 (Smaller Roses)

Pipe two-tone roses for added excitement – pipe the base, center bud and top row petals in one color, then add remaining petals in a contrasting shade. **Note:** If you are going to be using your roses immediately on your cake, waxed paper squares are not needed. To remove finished roses, use the Wilton Flower Lifter. Slide flower from lifter onto cake, using a spatula.



1. Make the rose base, using tip 12 and flower nail #7. Hold the bag straight up, the end of tip 12 slightly above the center of your waxed paper-covered flower nail, which is held in your other hand. Using heavy pressure, build up a base, remembering to keep your tip buried as you squeeze.

2. Start to lift the tip higher, gradually raise the tip, and decrease the pressure. Stop pressure, pull up and lift away. The rose base should be 1 1/2 times as high as the rose tip opening.

3. Make the center bud, using tip 104. Hold nail containing base in your left (right) hand and bag with rose tip 104 in right (left) hand. Bag should be at a 45° angle to the flat surface of the nail and in the 4:30 (7:30) position. The wide end of the tip should touch the cone of the icing base at or slightly below the midpoint, and the narrow end of the tip should point up and angled in over top of base.



4. Now you must do three things at the same time: squeeze the bag, move the tip and rotate the nail. As you squeeze the bag, move the tip up from the base, forming a ribbon of icing. Slowly turn the nail counter-clockwise (clockwise for lefties) to bring the ribbon of icing around to overlap at the top of the mound, then back down to starting point. Move your tip straight up and down only; do not loop it around the base.

5. Now you have a finished center bud.

6. Make the top row of three petals. Touch the wide end of tip to the midpoint of bud base, narrow end straight up.



7. Turn nail, keeping wide end of tip on base so that petal will attach. Move tip up and back down to the midpoint of mound, forming the first petal.

8. Start again, slightly behind end of first petal, and squeeze out 2nd petal. Repeat for the third petal, ending by overlapping the starting point of the first petal. Rotate the nail 1/2 turn for each petal.

9. Make the middle row of 5 petals. Touch the wide end of tip slightly below center of a petal in the top row. Angle the narrow end of tip out slightly more than you did for the top row of petals. Squeeze bag and turn nail, moving tip up, then down to form first petal.



10. Repeat for a total of 5 petals, rotating the nail 1/2 turn for each petal.

11. The last petal end should overlap the first's starting point.



12. Make the bottom row of 7 petals. Touch the wide end of tip below the center of middle row petal, again angling the narrow end of tip out a little more. Squeeze bag and turn nail to end of fingers, moving tip up, then down to form first petal.

13. Repeat for a total of 7 petals, rotating the nail 1/2 turn for each petal.



14. The 7th petal end should overlap the first's starting point. Slip waxed paper and completed rose from nail; attach another square of waxed paper and start again.

15. This is the completed Wilton rose.

Rosebud

Practice with Tips: #104, 3

Icing Consistency: Buttercream – Stiff

Consistency For Petals, Thin Consistency For Sepals And Calyx

Bag Position: 45° at 4:30 (7:30) For Petals, 45° at 6:00 For Sepals And Calyx



1. Using tip 104, make the base petal. Keep the narrow end of the tip raised up and slightly to the right (left for lefties). While squeezing, move the tip along the surface away from you in a straight line about 1/4 inch long. Pause, then continue squeezing as the icing fans out. Returning the tip to the original position and halfway back, start to release pressure, move tip to starting

point, stop pressure and pull tip away.

2. Using tip 104, make the overlapping petal. Touch the wide end of the tip to the outside edge of completed petal. The bag is positioned as for the base petal, at 4:30 (7:30); hold it steady in this position until the second petal is completed. As you continue squeezing, the icing will catch the edge of the base petal and roll it over naturally. When the second petal looks complete, stop pressure completely, touch the tip back down to the surface and pull tip away.

3. Using tip 3, make the sepals and calyx. Form the middle sepal first by squeezing and letting icing build up. Lift the bag up and away from the flower. Stop pressure as you pull away to form the point of the sepal. Repeat, making a sepal on the left and right sides. For the calyx, insert tip into the base of the center sepal. Squeeze, letting the icing build up. Slowly draw the tip toward you, relaxing pressure as you move away from the flower. Stop pressure, pull away. You may want to blend the calyx into the stem using a dampened decorator brush.

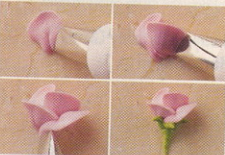
Half Rose

Practice with Tips: #104, 3

Icing Consistency: Buttercream – Stiff For Petals, Thin For Calyx

Bag Position: For Right Petal, 45° at 7:30 (4:30); For Left Petal, 45° at 4:30 (7:30); For Sepals And Calyx, 45° at 6:00

Hold Tip: Wide End of Tip Resting on Surface



1. Make a rosebud without sepals and calyx. To make left petal: Hold the bag at a 45° angle so the end of bag points to the right (left for lefties); fingertips gripping the bag should face you. Touch wide end of tip 104 to the bottom left side of rosebud. Squeeze, move it up, around to the right and down, relaxing pressure.

2. To make right petal: Hold bag at a 45° angle so the end of bag points to the left (right for lefties). Touch wide end of tip to bottom right side of rosebud base. Squeeze, move up, around to the left and down to the center of bud base. Stop pressure and pull tip away.

3. Make sepals and calyx with tip 3 and thinned icing. Follow same procedure as for step 3 of rosebud, starting at bottom center of half rose.

The half rose is really a rosebud with two side petals. You can also give your half roses a fuller look by adding two or three more side petals.

Sweet Pea

Practice with Tips: #104, 3

Icing Consistency: Buttercream – Stiff for Petals, Thin for Calyx

Bag Position: For Center Petal And Calyx, 45° at 6:00; For Left Petal, 45° at 4:30; For Right Petal, 45° at 7:30

Hold Tip: Wide End Touching Surface; Narrow End Straight Up



1. Make the center petal. Squeeze bag and lift the tip slightly off the surface (about 1/4 inch). As the icing moves forward and curls, continue to squeeze without changing position. Relax pressure, and return the tip to the surface. Stop squeezing, pull away.

2. Make the side petals. Position your slightly to the left of the center petal. Follow the same procedure as you for the center petal – squeeze, and when petal curls, lift the tip, relaxing your pressure and lowering the tip back surface. Stop squeezing and pull away. Repeat for the right side petal, hold the tip to the right of the center petal.

3. Make the calyx with tip 3.

Daisy

Practice with Tips: #104, 5

Icing Consistency: Medium Royal Icing

Bag Position: For Petals, 45° at 3:00 (9:00); For Center, 90°

Hold Tip: For Petals, Wide End Lightly Touching In; Away From Center Of Nail, Narrow End Point Out To Outer Edge; For Center, Hold Slightly Above Flower

Flower Nail: #7



1. Dot center of flower nail with icing as guide for flower center. Starting at any point near outer edge of nail, squeeze and move tip towards center icing dot. Stop pressure, pull tip away.

2. Repeat for a total of 12 or more petals.

3. Add tip 5 flower center and press to flatten. pollen effect, dampen your finger, dip in crushed cake Sparkles™, then press on center.

Try these color combinations on your daisies – yellow petals with yellow or blue centers, violet or blue petals with yellow centers, peach petals with violet centers. Highlight the centers with Wilton Cake Sparkles™ or colored sugars which are extra fine texture.

"Fat" Daisies

Practice with Tips: #5, 7

Icing Consistency: Medium Royal Icing

Bag Position: For Petals, 45° at 3:00 (9:00); For Center, 90°

Hold Tip: For Petals, Tip Lightly Touching Near Outer Edge Of Nail, For Center, Hold Slightly Above Flower

Flower Nail: #7



1. Use tip 5 to dot center of flower nail with icing as guide for flower center.

2. Starting at any point near outer edge of nail, use tip 7 to squeeze and move tip towards center icing dot. Stop pressure, pull tip away.

3. Repeat for a total of 8 petals.

Add tip 5 flower center and press to flatten. Let dry on flower formers.

Carnation

Practice with Tips: #12, 150 (104 is Optional)
Icing Consistency: Stiff Royal Icing
Bag Position: For Mound, 90°; For Petals, 45° at 4:30 (7:30)
Hold Tip: For Mound, Slightly Above Surface; For Petals, One End Of Tip Touching Mound, The Other End Straight Up
Flower Nail: #7



1. Hold bag at 90° angle to flower nail. Use stiff royal icing. Pipe tip 12 ball on flower nail.
2. Using tip 150 (104 optional), pipe several upstanding petals in center of ball with a jiggling up and down motion, then circle them with ruffled petals.
3. As you continue piping rows of petals to cover ball, turn narrow end of tip farther out. Pipe last row of petals at base of flower with tip straight out.

Try the carnation with a striped bag (stripe on narrow tip side) for a lovely color variation.

Wild Rose

Practice with Tips: #103, 1
Icing Consistency: Medium Royal Icing
Bag Position: For Petals, 45° at 3:00 (9:00); For Center, 90°
Hold Tip: For Petals, Wide End Lightly Touching Center Of Nail, Narrow End Pointing Out And Raised 1/4 inch Above Nail Surface; For Centers, Slightly Above Flower
Flower Nail: #7



1. Use tip 103 at a 45° angle. Touch nail with wide end of tip, keeping narrow end just slightly above nail surface. Begin at center of flower nail and squeeze out first petal, turning nail 1/4 turn as you move tip out toward edge of nail. Relax pressure as you return to center of nail, curving tip slightly upward to create a cupped shape. Stop squeezing as wide end touches center of nail and lift up.
2. Repeat step four more times.
3. Pull out tiny stamens with tip 1.

Apple Blossom

Practice with Tips: #101, 1
Icing Consistency: Stiff Royal Icing
Bag Position: 45° for petals, 90° for dots
Hold Tip: Wide end touching surface, with narrow end pointed out.
Flower Nail: #7



1. Use tip 101 and hold bag at a 45° angle to flower nail with wide end of tip touching nail center, narrow end pointed out 1/8 in. away from nail surface.
2. Squeeze bag and turn nail as you move tip 1/8 in. out from nail center and back, relaxing pressure as you return to starting point.

3. Repeat procedure to make four more petals. Add five tip 1 dots for center.

Pansy

Practice with Tips: #103
Icing Consistency: Stiff Royal Icing
Bag Position: 45° angle to nail center
Hold Tip: Wide angle down, lightly touching nail surface
Flower Nail: #7



1. Pipe two back petals, squeezing and moving tip out to edge of nail. Turn nail while squeezing relax pressure as returning to nail center. Repeat to form second back petal.
2. Use same sequence to add shorter petals atop the first two.
3. Squeeze out a base petal that equals the width of the back petals, using a back and forth hand motion for a ruffled effect. Use a fine artist's brush to paint thinned icing color veins, edging and highlights to flower after it has dried. Add tip 2 string loop center.

Sunflower

Practice with Tips: #12, 16, 352
Icing Consistency: Stiff Royal Icing
Bag Position: 90° angle for center, 45° angle at 3:00 (9:00) for petals
Hold Tip: Slightly above surface
Flower Nail: #7



1. Hold bag fitted with tip 12 at 90° angle and squeeze a 3/4 in. diameter mound.
2. Use tip 352 and bag held at 45° angle to pipe two rows of pull-out leaves.
3. Use tip 16 and bag at a 90° to pipe stars on center mound. Let dry on flower formers.

Using a Lily Nail



The lily nail helps you achieve deeply cupped flowers. You use different size nails for small and large flowers - nails range from 1/2 to 2 1/2 inches in diameter. To produce flowers in your lily nail, it must first be lined with aluminum foil. This makes removal of the flower from the nail possible! To prevent the foil in your lily nail from moving when piping flowers, squeeze a dab of icing in the nail before adding the foil. Place a 2 inch square of aluminum foil in the bottom half of the lily nail. Gently press the top half down into the foil, lift off. Some flowers require a shallower lily cup.

For those flowers, push foil halfway into the nail. Hold the lily nail between the thumb and forefinger on your left (right) hand and roll it slowly counterclockwise (clockwise) as you press out icing with the decorating bag held in the right (left) hand. Remove the foil cup with flower and set aside to dry.

Petunia

Practice with Tips: #103, 16
Icing Consistency: Stiff Royal Icing
Bag Position: For Petals, 45° at 3:00 (9:00); For Center, 90°
Hold Tip: For Petals, Wide End Touching Surface With Narrow End Slightly Lifted; For Center Star, Slightly Above Flower



1. Line 1 1/4 inch lily nail with foil. Use tip 103. Insert tip into the cup of the nail, position wide end of tip down. Squeeze inside the nail and move up to outer edge. Turn nail and jiggle tip to form a ruffle, releasing pressure as you bring tip back down inside nail to starting point. Stop squeezing, lift away.
2. Repeat to make four more petals.
3. Smooth bases of petals together at center of flower with a dampened decorator brush. Using light pressure, pipe tip 16 star in center.
4. Insert five stamens in center, sprinkle with "Cake Sparkles".

Morning Glory

Practice with Tips: #104, 103, 2, 1
Icing Consistency: Stiff Royal Icing
Bag Position: For Ruffled Cup, 45° at 3:00 (9:00); For Stamens, 90°
Hold Tip: For Inner Flower Cup, Wide And Narrow Ends Touching Surface; For Petals, Wide End Touching Top Of Nail



1. Line 1 1/4 inch lily nail with foil. Position wide end of tip down in nail. Using tip 104 and white icing, pipe a shallow cup within the nail. Pipe a second cup slightly above the first. Smooth with a damp brush.
 2. Using tinted icing and tip 103, pipe a ruffled cup slightly above the white inner cup, increasing pressure in five places to form points.
 3. With dampened decorator brush, blend tinted icing into white center. Next, brush white icing up to form a star shape.
 4. Using tip 1 and thinned white icing, pipe five lines from base of flower to edge. Pipe tip 2 center stamen using yellow icing.
- When you are smoothing together the edges of your inner cup and ruffled cup, don't use too much water. Touch the brush to your hand before applying to remove excess water.

Lily

Practice with Tips: #58, 14
Icing Consistency: Stiff Royal Icing
Bag Position: For Petals, 45° at 3:00 (9:00); For Center, 90°
Hold Tip: For Petals, Lightly Touching Surface Of Nail, Wide Opening Parallel To Surface; For Center, Slightly Above Flower



1. Line 1 1/4 inch lily nail with foil. Use tip 68. Touch center well of nail with tip and squeeze, pulling petal up and over edge of foil cup. Decrease pressure as you reach end of petal and hesitate before you stop pressure and pull tip away, drawing petal to a point.
2. Pipe two more petals.
3. Pipe three more petals in between open spaces.
4. Add tip 14 star center and push in stamens.

Bluebells

Practice with Tips: #66, 2
Icing Consistency: Stiff Royal Icing
Bag Position: 45° at 3:00 (9:00)
Hold Tip: Lightly Touching Surface



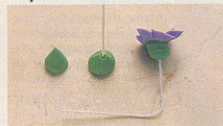
1. Line 1 1/4 inch nail with foil. Using tip 66, pipe three 1/4 inch long petals, pulling only to top of nail.
2. Add three more petals in the open spaces.
3. Add tip 2 dot for center and insert three short stamens.

The bluebell is a smaller, slightly shallower version of the lily, done in the smaller 1 1/4 inch nail. Bluebells may be piped in white, pink and yellow or traditional blue.

Note: Stamens are not to be eaten.

Attaching Calyx and Leaves to Wire Stems

Calyx on Stem



On waxed paper square, using royal icing, pipe a dot base with tip 4. Make 1/8 in. hook on one end of 4 in. florist wire and insert hook into base. With slightly moistened decorator's brush, smooth and taper the icing on the wire. Push other end of wire into a piece of craft block to dry base. Remove waxed paper and attach flower with dots of icing.

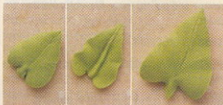
Leaf on Stem



On waxed paper square, using royal icing, pipe a dot base with tip 3. Make 1/8 in. hook on one end of florist wire and insert hook into the dot base. Use tip 352 and pipe a leaf directly on top of wire. Push the other end of the wire into a craft block to dry. Remove wax paper square when dry.

Leaves

Practice with Tips: #352, 67, 366
Icing Consistency: Buttercream - Thinned with Corn Syrup
Bag Position: 45° at 600
Hold Tip: Lightly Touching Surface; Wide Opening Parallel to Surface



Basic Leaf Tip #352
Veined Leaf Tip #67
Large Leaf Tip #366
 Use large cookie

These three leaves are all made following the same sequence.

1. Squeeze hard to build up the base, and at the same time, lift the tip slightly.
2. Relax pressure as you pull the tip toward you, drawing the leaf to a point.
3. Stop squeezing and lift away.

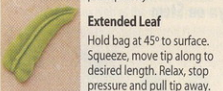
Fancy Leaves

Practice with Tip: #67
Icing Consistency: Buttercream - Thinned with Corn Syrup
Bag Position: 45° at 600
Hold Tip: Lightly Touching Surface; Wide Opening Parallel to Surface



Ruffled Leaf

Hold bag at 45° angle to surface. Squeeze, hold tip in place to let icing fan out into base, then move tip up and down to create ruffles. Relax, stop pressure and pull tip away.



Extended Leaf

Hold bag at 45° to surface. Squeeze, move tip along to desired length. Relax, stop pressure and pull tip away.



Stand-up Leaf

Hold bag at 45° angle to surface. Touch tip lightly to surface and squeeze, holding tip in place as icing fans out to form base. Relax and stop pressure as you pull tip up and away.

Vines

Practice with Tip: #3
Icing Consistency: Thin
Bag Position: 45° at 300 (9:00)
Hold Tip: Lightly Touching Surface



1. Touch your tip lightly to the surface as you start to squeeze, then lift slightly above the surface as you draw out the stem.
2. Move tip gently up and down to form "hills and valleys." To end the line, stop squeezing, and pull the tip along the surface.
3. Add secondary curved stems, starting at main stem, stopping pressure as you pull to a point.

Fondant Techniques Brush Embroidery



1. Make a flower pattern using a gum paste flower cutter, then outline one area at a time with thin consistency buttercream icing.
2. Before each outline can dry, immediately brush out lines of icing towards center of pattern area using a dampened decorator brush. Work in short, quick strokes.
3. Clean brush in water after brushing each flower, to create distinct lines of icing.

Gentle brushstrokes of icing, piped directly on your cake, set a soft, romantic tone for wedding and anniversary cakes. Be sure to brush the design immediately after piping your outlines - the technique won't work on dry icing.

Fondant Curliques



Cut strips 1/8 in. to 1/4 in. wide by 7 in. to 8 in. long. Loosely wrap along length of wooden dowel rod. When formed, gently slide off and let dry on cornstarch-dusted surface.

Turkey

(Thanksgiving Table, p. 64)



To make turkey, tint fondant brown and mold pieces following pattern. Attach legs and wings to turkey with brush dipped in small amount of water. To make serving platter, tint small amount of fondant gray and cut out pattern. Position turkey in center of platter. Roll small pieces of red fondant for tomatoes, add green stems. Position on plate. For lettuce, roll small pieces of green fondant and feather edges with finger to resemble leaves. Position on platter.

Color Flow

- Tape pattern and waxed paper overlay to your work surface. (The back of a cookie pan makes a great work surface.) For curved decorations, use flower formers. Use full-strength Color Flow icing and tip 2 or 3 to outline the pattern with desired colors. If you're going to use the same color icing to fill in the outlines, let the icing outlines dry a few minutes until they "crust." If you're going to fill in with icing that differs in color from the outlines, then let outlines dry thoroughly (1-2 hours) before filling in.
- Thin icing for filling in pattern outlines as specified in recipe. Don't use a tip for filling in outlines; instead, cut a very small opening in end of parchment bag.

Begin filling in along the edges of the outline first, squeezing gently and letting the icing flow up to the outline almost by itself. Work quickly, filling in design from the outside edges in and from top to bottom. If you have several outlined sections, fill in one at a time. If you're filling in a large area, have two half-full parchment bags ready, otherwise icing could "crust" before you finish filling in the pattern.

Hint: For curved decorations, use flower formers. Since buttercream icing will break down color flow, either position color flow decoration on cake shortly before serving or place a piece of plastic wrap cut to fit on area first and set atop sugar cubes.

To easily remove dried Color Flow, pull waxed paper backing over the edge of a table with one hand, while holding decoration with other hand. Waxed paper will pull off naturally. Or, with dried Color Flow resting on cookie sheet, place cardboard sheet over Color Flow, lift and turn over so that top of decoration rests on cardboard. Lift off waxed paper.

Color Flow Icing Recipe

(Full-Strength for Outlining)
 1/4 cup water + 1 teaspoon
 1 lb. sifted confectioners' sugar (4 cups)
 2 Tablespoons Wilton Color Flow Icing Mix

In an electric mixer, using grease-free utensils, blend all ingredients on low speed for 5 minutes. If using hand mixer, use high speed. Color Flow icing "crusts" quickly, so keep it covered with a damp cloth while using. Stir in desired icing color. In order to fill an outlined area, this recipe must be thinned with 1/2 teaspoon of water per 1/4 cup of icing (just a few drops at a time as you near proper consistency). Color Flow is ready for filling in outlines when a small amount dropped into the mixture takes a count of ten to disappear. Use grease-free spoon or spatula to stir slowly.
Note: Color Flow designs take a long time to dry, so plan to do your Color Flow piece up to 1 week in advance.

Marshmallow Cream Flow-in

It stays very shiny, tastes great and is easy to cut through. These decorations will not dry as hard as color flow so they must be done directly on cake or cookie.

To Soften Marshmallow Cream:

Pan Method: Place about 1 1/2 in. of water in a large skillet or electric pan. Depending upon design, set up to four jars of marshmallow cream (one for each color) into pan and bring water to a boil. For faster heating, fill jars only halfway. Add icing color as the cream softens, stir until color is well blended. Let simmer, then stir until cream is smooth. Leave jars in water while you're decorating.

Microwave Method: Place the desired amount of marshmallow cream in a bowl. Add desired paste color. Microwave on high power for about 10 to 12 seconds, then stir. If not softened (the total time depends on quantity being heated) microwave again for 7 to 8 seconds more. After heating, stir until color is well blended.

Caution: Marshmallow cream is very hot.

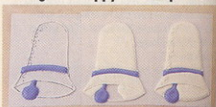
To Decorate: Trace pattern on cake with a toothpick. Outline design with stiffened buttercream or Royal Icing (royal is preferred as the heat of marshmallow cream may soften buttercream) and tip 3. Let outlines set for 10 minutes or more. Place marshmallow cream in parchment bag and flow-in following color flow method. If marshmallow starts cooling and won't flow smoothly, simply microwave bags for about 7 to 8 seconds on high power. Any remaining cream in your bag should be stored in jar. To reuse, microwave for 8-9 seconds until soft.

Color Flow Techniques Covering Cookies



1. Using full strength color flow icing, outline cookie with tip 2.
2. Thin color flow icing following directions on package. Using a cut parchment bag, flow in icing on cookie.
3. Let dry.

Tolling the Happy News (p. 44)



1. Outline bell patterns using tip 2 and full-strength color flow. Let dry.
2. Flow in with thinned color flow. Let dry.
3. When completely dry, use full-strength color flow and tip 1 to overspill bell.

Find out more...
www.wiltonyearbook.com



Candy Making

Candy Melts™
Are So Easy to Use!

For melting, molding and dipping directions, refer to the back of the Candy Melts package.

To Flavor: The creamy, rich taste of Candy Melts can be enhanced by adding approximately 1/4 teaspoon Wilton oil-based Candy Flavor (p. 145) to 14 oz. (one pack) of melted Candy Melts. Never use alcohol based flavorings; they will cause coatings to harden.

To Color: Add Wilton Candy Colors (p. 145) to melted Candy Melts a little at a time. Mix thoroughly before adding more color. Colors tend to deepen as they're mixed. Pastel colored candies are most appetizing, so keep this in mind when tinting.

To Mold Multi-Color Candy
Painting

It's easy to mold in different areas of color – just use a decorator brush to “paint” the mold with melted Candy Melts. Refrigerate a few seconds until coating hardens, then fill mold to top with melted candy. Remember—always fill in one section of the mold at a time and let set before adding more colors. Look for other ways to color and flavor your candy in our *Candy Making for Beginner's* guide (p. 144).

Layering Method

Pour melted coating into dry molds to desired height. Refrigerate until partially set. Pour contrasting color melted coating to desired height. Refrigerate until partially set. Repeat until desired number of layers are formed; refrigerate until firm and unmold.

To Make Candy Shells

Fill pan or mold to the top edge with melted candy. Tap on counter to remove air bubbles. Let chill in refrigerator for 10-15 minutes or until a 1/4 in. shell has formed. Pour out excess candy, smooth top edges with spatula and chill for 15-20 minutes longer. Carefully unmold shells if you have difficulty removing shells, place in freezer for 2-3 minutes, then unmold. Excess candy can be reheated and used again.

Molding Candy Plaques in Bakeware

Simply pour melted candy into the center of the area to be molded. Fill to 1/16 in. thick. Tap pan gently to break up air bubbles and spread candy evenly. Refrigerate until firm, unmold onto hand or soft towel. Want to add more color? Use a disposable decorating bag to pipe one color at a time into pan. Refrigerate until firm, then repeat for each additional color.

Candy Recipes

Basic Ganache and Truffles

14 oz. Candy Melts
1/2 cup whipping cream

Chop Candy Melts (you can use a food processor). Heat whipping cream in saucepan just to boiling point. Do not boil. Remove from heat and add chopped Candy Melts, stir until smooth and glossy.

For Ganache Glaze: If mixture is too thick, add 1 to 2 Tablespoons whipping cream. Position cake on wire rack over drip pan. Pour glaze onto center and work out toward edges. Note: Cake may be iced first in buttercream. Let icing set, then pour on ganache. If cake has a perfect surface, no other icing is needed.

For Whipped Ganache: Follow recipe above, using 1 cup whipping cream. Allow mixture to set and cool to room temperature (mixture will have the consistency of pudding, this may take 1-2 hours.) Whip on high speed with an electric mixer until light and soft peaks form.

For Truffles: Add 1 Tablespoon liqueur for flavor, at this point, if desired. Stir until smooth and creamy. Refrigerate until firm, roll into 1 in. diameter balls. Can be used as center for dipping, served plain, or rolled in nuts, coconut or cocoa powder. Store truffles in refrigerator up to 3 weeks. **YIELD:** About 24 1 in. diameter centers.

Ready-in-Minutes Cocoa Fudge

20 ounces (approximately 4 1/2 cups)
Dark Cocoa Candy Melts
1 (14 ounce) can condensed milk
(not evaporated)

Melt wafers on low power in microwave-safe container. Add milk; stir until blended. Microwave an additional 2 to 3 minutes on medium power; stir until fudge develops a sheen. Pour mixture into buttered 7 x 11 in. sheet pan and refrigerate until set.

Candy “Clay”

14 oz. package of Candy Melts®
1/2 cup light corn syrup
Melt Candy Melts following package directions. Add corn syrup and stir to blend. Turn out mixture onto waxed paper and let set at room temperature to dry. Wrap well and store at room temperature until needed. Candy Clay handles best if hardened overnight.

Candy Techniques
Modeling a Candy Clay Rose

Start with the base and mold a cone that's approximately 1 1/2 in. high from a 3/4 in. diameter ball of modeling candy. Next, flatten a 3/8 in. ball of modeling candy into a circular petal that's about 1/4 in. thick on one side and about the diameter of a dime. Make several petals this size. Wrap first petal around the point of the cone to form a bud. Now press three more petals around the base of the bud. Gently pinch edges of petals. Make five more petals using slightly larger balls of modeling clay. Flatten, then thin edge with finger and cup petals. Press petals under first

row of petals. Continue adding petals, placing them in between and slightly lower than previous row. For a fuller flower, continue adding petals in this manner.

To Tint: White Candy Clay may be tinted using Wilton Candy or Icing Color. Knead in color until well blended.

To Use: Candy Clay will be very hard at the start; knead a small portion at a time until workable. If Candy Clay gets too soft, set aside at room temperature or refrigerate briefly. When rolling out Candy Clay, sprinkle work surface with cornstarch or cocoa (for cocoa clay) to prevent sticking; roll to approximately 1/8 in. thick.

To Store: Prepared Candy Clay will last for several weeks at room temperature in a well-sealed container.

*brand confectionery coating

Sugar Molding
Sugar Mold Recipe

2 cups granulated sugar
4 teaspoons water

Place sugar in a large mixing bowl. Mix sugar, making sure there are no lumps. Make a well in sugar and add water (if you are tinting sugar, blend icing color into water at this point). Rub mixture in hands and knead for about 1 minute or until well-blended and mixture packs like wet sand. Be sure there are no lumps in mixture. **NOTE:** Keep sugar mixture covered with a damp cloth when not in use.

Hollowed Sugar Mold



Mix a double batch of the sugar mold recipe. Dust half Sports Ball Pan (p. 187) with cornstarch to prevent sticking. Pack sugar mixture into pan, pressing firmly with heel of hand. Scrape a metal spatula at a 45° angle over pan to remove excess sugar. Unmold at once by placing cardboard circle over pan and turning upside down. To loosen, tap top of pan with spatula and carefully lift pan off. Allow to dry 3 to 4 hours. When dry, turn sugar mold over and carefully hold in palm of hand. Do not squeeze or move molded sugar while holding or it will crack. Use a spoon to mark 1/4 in. thick shell on the inside rim.



Gently scoop out remaining soft sugar. Smooth inside and edge with your fingers. Place molded sugar, round side down, on cardboard circle to finish drying for about 24 hours, or place on cookie sheet in 200°F oven for 30 minutes. Allow to cool to room temperature before touching.

Recipes
Spritz Cookies

1 1/2 cups butter
1 cup granulated sugar
1 egg
2 tablespoons milk
1 teaspoon Wilton Vanilla Extract (p. 124)
1/2 teaspoon almond extract
3 1/2 cups all-purpose flour
1 teaspoon baking powder
Preheat oven to 375°. Thoroughly cream butter and sugar. Add egg, milk, vanilla, and almond extract; beat well. Stir together flour and baking powder; gradually add to creamed mixture, mixing to make a smooth dough. Do not chill. Place dough into Wilton Cookie Press (p. 138, 209) and press cookies onto ungreased cookie sheet. Bake 10-12 minutes or until lightly browned around edges; remove cookies from sheet; cool on rack.
Makes 7-8 dozen cookies.

Chocolate Mousse

1 1/2 c. whipping cream
2 envelopes unflavored gelatin
6 tablespoons cold water
6 oz. cream cheese, softened
1 cup granulated sugar
1/2 teaspoon Wilton Vanilla Extract (p. 124)
2 1/2 cups milk
1/2 teaspoon lemon juice
2 small boxes instant chocolate fudge pudding

Spray pan with vegetable oil pan spray. Whip cream until soft peaks form, set aside. Soften gelatin in cold water, heat in microwave on high 20-30 seconds until dissolved; set aside to cool. Beat cream cheese and sugar until light and fluffy. Add vanilla, milk and lemon juice; mix. Add gelatin mixture, stir to combine. Add 2 boxes of pudding, mix. Fold in whipped cream; immediately pour into prepared pan. Refrigerate until firm, at least 3 hours or overnight.

Roll-Out Cookies

- 1 cup butter
- 1 cup sugar
- 1 large egg
- 1 teaspoon vanilla
- 2 teaspoons baking powder
- 3 cups flour

Preheat oven to 400°F. In a large bowl, cream butter and sugar with an electric mixer. Beat in egg and vanilla. Mix baking powder and flour, add one cup at a time, mixing after each addition. The dough will be very stiff; blend last flour in by hand (if dough becomes too stiff, add water, a teaspoon at a time). Do not chill dough. Divide dough into 2 balls. On a floured surface, roll each ball into a circle approximately 12 inches in diameter and 1/8 in. thick. Dip cutters in flour before each use. Bake cookies on an ungreased cookie sheet on top rack of oven for 6-8 minutes or until cookies are lightly browned.

Makes 20-24 average sized cookies.

Note: Dough can be tinted with icing color. Add small amounts until desired color is reached. For chocolate cookies: Stir in 3 ounces melted, unsweetened chocolate.

Christmas Cookie Ornaments



Not every type of Christmas cookie will work as a Christmas tree ornament. Rolled cookies with a stiff dough work best. We recommend using the Wilton Roll-Out Cookie recipe or Grandma's Gingerbread recipe. Follow recipe directions, then cut cookies into fun and festive holiday shapes using Wilton Christmas Cookie Cutters (p. 210-211). Using a drinking straw, make a small hole in the cookie ornament about 1/2 in. from the top before you bake the cookie. You will also need to re-cut the hole with a straw when the cookies are warm. The key to great cookie ornaments is completely cooling the cookies before decorating or hanging.

Try these fun ways to decorate:

Using thinned cookie dough. Tint small amounts of cookie dough with Wilton Icing Colors. Add small amounts of water, a little at a time, until dough is thin enough to be piped through a decorating bag fitted with tip 2. Outline cookies and add details, then bake following recipe instructions.

Using royal icing. Thin royal icing gradually with small amounts of water and ice cookies smooth, let dry. Now, add details and decorations in two ways: thin icing color with vanilla extract and paint designs on cookies using a small art brush, let dry. Or, outline and decorate with stiff consistency royal icing. Let dry. Thread a ribbon, string or wire through the hole in the top of the cookie and hang on the tree.

Large Batch Roll-Out Cookies

- 1 1/4 cups butter
- 2 cups sugar
- 2 eggs
- 1 teaspoon Wilton Almond Flavor or Vanilla Extract
- 5 cups flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1/2 cup milk

Preheat oven to 375°F. Cream butter and sugar together, then add eggs and flavoring, beat until fluffy. Sift dry ingredients together and add alternately to creamed mixture with milk. If mixture is too sticky, add flour, a little at a time, until dough is easy to handle. Roll dough 1/2 in. thick. Cut out cookies, dipping cutter in flour before each use. Bake for 6-8 minutes, or until edges are lightly browned. Makes 36-42 average size cookies.

Chocolate Chip Pan Cookies

- 2 1/4 all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup (2 sticks) butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 teaspoon Wilton Pure Vanilla Extract
- 2 large eggs
- 2 cups (12 oz. Package) semi-sweet chocolate chips
- 1 cup chopped walnuts, optional

Preheat oven to 375°F. Grease 10 1/2 x 15 1/2 in. cookie pan (p. 182). Combine flour, baking soda and salt in a small bowl. Beat butter, both sugars, and vanilla extract in a large mixing bowl. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in chocolate chips and nuts. Spread into greased pan. Bake in preheated oven for 20-25 minutes or until golden brown.

Poured Cookie Icing

This icing dries to a shiny, hard finish. Great to use for icing or to outline and fill in with tip 2 or 3.

- 1 cup sifted confectioners' sugar
 - 2 teaspoon milk
 - 2 teaspoons light corn syrup
- Preheat oven to 375°F. Grease 10 1/2 x 15 1/2 in. cookie pan. Place sugar and milk in a bowl. Stir until mixed well. For filling in areas, use thinned icing (add small amounts of light corn syrup until desired consistency is reached).

Peanut Butter Spritz Cookies

- 1/2 cup solid vegetable shortening
- 1/2 cup peanut butter
- 1/2 cup granulated sugar
- 1 egg
- 1/2 teaspoon Wilton Vanilla Extract
- 1 1/2 cups flour

Preheat oven to 375°F. In a large mixing bowl cream together shortening and peanut butter. Gradually add sugars, blending well. Add egg beating until smooth. Add vanilla. Set Aside. Stir flour into peanut butter mixture. Place dough into Wilton Cookie Press (p. 138, 209) and press cookies onto ungreased cookie sheet. Bake 6-8 minutes or until lightly browned around the edges. Remove cookies from sheet; cool on rack. Makes 3-4 dozen cookies.

Chocolate Spritz Cookies

- 1 1/4 cups butter or margarine
- 3/4 cup granulated sugar
- 3/2 cup brown sugar
- 2 large eggs
- 2 1/2 cups flour
- 3/4 cup cocoa
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt

Preheat oven to 375°F. In a large mixing bowl cream butter, and sugars at medium speed until light and fluffy. Add eggs, one at a time, beating well after each addition. Sift together flour, cocoa, soda and salt. Add flour mixture gradually and beat well. Shape dough into small log and place into Wilton Cookie Press (p. 138, 209). Press cookies onto cool ungreased cookie sheets. Bake at 375°F for 10-12 minutes. Remove from sheet and cool. Decorate by dipping into melted vanilla Candy Melts™ (p. 144) and adding Chocolate Jimmies Sprinkles Decorations (p. 127). Store in an airtight container at cool room temperature for several weeks or freeze for two months. Makes 5 dozen cookies. *brand confectionery coating

Lemon Spritz Cookies

- 1 cup butter, softened
- 1 (3 oz.) package cream cheese, softened
- 1 cup sugar
- 1 egg yolk
- 1 teaspoon Wilton Vanilla Extract (p. 124)
- 3/4 teaspoon Wilton Lemon Flavoring (p. 124)
- 1 1/4 teaspoons grated lemon peel
- 2 1/2 cups flour
- 1/2 teaspoons salt

Preheat oven 350°F. Cream butter and cream cheese together. Add sugar and mix well until light and fluffy. Add egg yolk, vanilla, lemon flavoring and lemon peel. Mix well. Gradually add flour and salt to creamed mixture. Shape dough in small logs and place in Wilton Cookie Press (p. 138, 209). Press cookies onto cool ungreased cookie sheet. Bake 12-15 minutes or until lightly browned. Makes 4 dozen cookies.

Peanut butter and Jelly Cookie Bars

- 1 1/2 cups all-purpose flour
- 1/2 cup butter (1 stick), cold
- 1/2 cup sugar
- 3/4 teaspoon baking powder
- 1 egg, slightly beaten
- 1 teaspoon Wilton Vanilla Extract (p. 124)
- 1 cup seedless raspberry jam
- 1 (10 oz.) package peanut butter chips

Heat oven to 375°F. Spray a 9 x 13 in. baking pan (p. 180) with vegetable pan spray. Stir together flour, sugar, butter and baking powder. With food processor fitted with steel blade, process mixture until it resembles coarse crumbs. Add egg and vanilla, blend well. Reserve 1/2 cup of mixture; press remaining mixture into bottom of prepared pan. Bake 10 minutes or until light golden brown. Spread jam over warm crust. Top with 1 cup peanut butter chips. Stir together reserved crumbs mixture and remaining chips; sprinkle overtop.

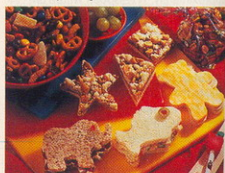
Bake 15-20 minutes or until lightly browned. Cool completely in pan. Using Wilton Metal Cookie Cutters (p. 140), cut into kid-fun shapes. May also be cut into bars. Makes 8-10 cookie cutter shapes or about 16 bars.

Food Fun with Wilton Cookie Cutters

Wilton Metal Cookie Cutters (p. 140) in animal shapes make meal and snack-time for kids more fun! Try these recipes:

Animal-Shaped Sandwiches

Cut out bread using Wilton Metal Cutters in animal shapes (see p. 140 for Bear, Fish, Butterfly and Chick cutters) and spread on these tasty fillings:



Not Your Usual Tuna

- 1 6 oz. can water-packed tuna, drained and flaked
- 1/2 cup mayonnaise
- 1 hard boiled egg, peeled and chopped
- 3 tablespoons pickle relish
- 2 tablespoons chopped celery, optional
- 2 tablespoons chopped red apple, optional

1/2 teaspoon seasoned salt
In a small bowl, combine all ingredients. Spread approximately 2-3 tablespoons on bread shapes cut with Fish Cookie Cutter. Makes approximately 4 sandwiches.

Cream Cheese Special

- 1/4 cup soft cream cheese
 - 1 tablespoon strawberry preserves
 - 1/2 teaspoon shelled sunflower seeds
 - 1/2 teaspoon dried cranberries or raisins
- Cut out bread using Wilton Butterfly or Chick Metal Cookie Cutter. Which cream cheese with preserves, spread on bread shapes. Top with sunflower seeds and cranberries or raisins. Makes 2 sandwiches.

There is Always Turkey

- 1 slice turkey
 - 1 slice Colby/Monterey Jack cheese
 - Mayonnaise or mustard
- Cut out bread, turkey and cheese with Wilton Bear-shaped Metal Cutter. Spread bread with mayonnaise or mustard. Arrange turkey and cheese on bread. Works as an open-faced sandwich as well. Makes 1 sandwich.

Blonde Brownies

(Academic Stars, p. 63)

- 1 cup butter or margarine, melted
- 2 cups brown sugar
- 4 eggs
- 2 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1 teaspoon Wilton Pure Vanilla Extract
- 2 cups chopped walnuts

Preheat oven to 350°F. Spray a 10 1/2 x 15 1/2 in. Jelly Roll Pan with vegetable pan spray. In mixing bowl, combine sugar and melted butter. Add eggs one at a time to sugar mixture, mix. Stir flour and baking powder together. Combine with sugar mixture. Add vanilla and nuts. Blend well. Pour batter into prepared pan. Bake 15-20 minutes or until toothpick inserted in middle comes out clean. Cool slightly then cut into stars using Comfort Grip® Star Cutter. Cool completely on cooling grid before wrapping.

*If using a dark pan reduce temperature to 325°F.

Popcorn Balls

(Popcorn Skeleton, p. 78)

- 12 cups popped corn
- 1 cup granulated sugar
- 1 cup light corn syrup
- 1/2 cup water
- 2 tablespoons butter
- 2 teaspoons Vanilla Extract

Before you begin, butter the inside of a large heat-proof bowl, place the popcorn in it and put in oven set at lowest temperature to warm. Remove bowl when ready to mix with cooked syrup. 1. Combine sugar, syrup and water in a three-quart heavy saucepan. Add butter, cut in thin slices. Place over medium heat and stir with wooden spoon until all sugar crystals are dissolved. Wash down sides of pan with a pastry brush dipped in hot water. Clip on thermometer and continue cooking until temperature reaches 240°F. Remove from heat and stir in vanilla.

2. Pour syrup over the warmed popcorn and toss with two forks until corn is evenly coated. When mixture is cool enough to handle, butter your hands and fill in Stand-Up Jack-O-Lantern set (p. 203). Let set. Carefully unmold and let completely harden.

Spike Crispie Treats

(House Boo-tiful, p. 76)

- 6 tablespoons butter or margarine
- 80 large marshmallows or 2 pkgs. 10 oz. bags
- 12 cups of crisp rice cereal
- 2 teaspoons pumpkin pie spice
- 1 1/2 teaspoon cinnamon

Melt margarine in a large saucepan; add marshmallows. Cook and stir until melted. Stir in spices. Add cereal and mix well. Spray pan with vegetable spray. Spread mixture into prepared pan. Press firmly into pan. Unmold immediately.

Grandma's Gingerbread Recipe

- 5 to 5 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 teaspoons ginger
- 2 teaspoons cinnamon
- 1 teaspoon nutmeg
- 1 teaspoon cloves
- 1 cup shortening
- 1 cup sugar
- 1 1/4 cup unsulphured molasses
- 2 eggs, beaten

Preheat oven to 375°F. Thoroughly mix flour, soda, salt and spices. Melt shortening in large saucepan. Cool slightly. Add sugar, molasses and eggs; mix well. Add four cups dry ingredients and mix well.

Turn mixture onto lightly floured surface. Knead in remaining dry ingredients by hand. Add a little more flour, if necessary, to make a firm dough. Roll out on a lightly floured surface to 1/4 in. thickness for cut-out cookies. Bake on ungreased cookie sheet. Small and medium-sized cookies for 6-10 minutes, large cookies for 10-15 minutes. One recipe of this gingerbread dough will yield 40 average sized cookies. Note: If you're not going to use your gingerbread dough right away, wrap it in plastic and refrigerate. Refrigerated dough will keep for a week, but be sure to remove it 3 hours prior to rolling so it softens and is workable.

Thanksgiving Harvest

This distinct mix of butternut squash, orange and cinnamon, topped with nuts, brown sugar and butter is sure to please. Dress it up by placing leaf and acorn cutouts on top using the Harvest Mini Metal Cutter Set (p. 203) and baking it in the Pumpkin Pie Pan (p. 202).

Butternut Squash Pie



Crust:

- 1 1/2 cups ground gingersnap cookies (about 36 small)
- 1/4 cup butter, melted
- 1 teaspoon grated fresh orange zest, finely chopped

Filling:

- 1 lb. (2 1/2 cups) butternut squash
- 2 eggs
- 1 cup-undiluted evaporated milk (not sweetened condensed)
- 1/2 cup packed dark brown sugar
- 2 tablespoons grated orange zest, finely chopped
- 2 teaspoons cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground cloves

Topping:

- 1/2 cup chopped hazelnuts, toasted
- 1/2 cup chopped walnuts, toasted
- 2 tablespoons dark brown sugar
- 2 tablespoons butter

Piecrust Cutouts:

- 1 9 inch refrigerated piecrust

Crust: In small bowl combine ground gingersnaps, butter and orange zest. Pat into Pumpkin Pie Pan about 1/2 of the way up the sides. Set aside.

Squash preparation: Cook squash by piercing skin with a fork. Place on paper towel in microwave. Cook on High power 20-25 minutes or until fork tender. Let stand 5 minutes. Peel, cut, remove seeds and puree in food processor fitted with metal blade or blender. Should have about 2 1/2 cups of pureed squash. Preheat oven to 350°F.

Filling: In large bowl, beat eggs lightly. Stir in squash, milk, sugar, cinnamon, ginger, salt, zest and cloves. Pour into prepared pan. Place on cookie sheet. Bake 50-55 minutes or until knife inserted in middle comes out clean.

Topping: Combine toasted warm nuts with butter and brown sugar. Halfway through the baking time mound nuts in the middle of the pie.

Piecrust cutouts: Cut out shapes with Mini-Harvest cutters, brush with vanilla. Place on cookie sheet. Bake 350°F oven for 8-10 minutes or until light golden brown. Cool pie completely on cooling grid. Placed baked cutout leaves around outer edge of pie. Refrigerate before serving. If desired, serve with whipped cream. Serves 10-12.

To Cover a Cake with Ready-To-Use Rolled Fondant

Use this chart to determine just how much Ready-To-Use Rolled Fondant to order. Each package contains 24 oz.

Cake Size	Use this amount
6 x 4 in.	3/4 package (18 oz)
8 x 4 in.	1 package (24 oz)
10 x 4 in.	1 1/4 package (30 oz)
12 x 4 in.	1 1/2 package (36 oz)
14 x 4 in.	2 packages (48 oz)
16 x 4 in.	3 packages (72 oz)

A Guide to How Much Icing To Make

This chart will help you determine the amount of icing needed to ice and decorate the size 2-layer cake you are baking.

Pan Shape	Pan Size	Approx. Cups Icing Needed
Round	6 in.	3
	8 in.	4
	9 in.	4 1/2
	10 in.	5
	12 in.	6
	14 in.	7 1/4
Square	6 in.	3 1/2
	8 in.	4 1/2
	10 in.	6
	12 in.	7 1/2
	14 in.	9 1/2
	16 in.	11
Heart	6 in.	3 1/2
	8 in.	4 1/2
	9 in.	6
	10 in.	8 1/2
	12 in.	9
	14 in.	10
	15 in.	11
	16 in.	12

Serving Amounts

It's important to know approximately how many servings your decorated cake will yield. That's why we have provided an estimated number of servings for each cake design in this book. It also helps to have a plan when you are cutting the cake. This plan will help you are cutting the cake. uniform pieces while reaching your targeted number of servings.

The charts on page 120 show baking information and serving amounts for both 2-inch and 3-inch high pans. The figures for 2-inch pans are based on a 2-layer or 4-inch depth cake. The figures for 3-inch pans are based on a 1-layer cake which has been torched and filled to reach a 3-inch depth.

The serving amounts listed are based on party-sized portions of approximately 1 1/2 x 2 inches or wedding-sized portions which are cut smaller, about 1 x 2 inches. You may wish to cut larger or smaller pieces, depending on whether you are using a 4-inch layer or a 3-inch layer. The number of servings given is meant as a guide only.

Party Cake Cutting Guides

The diagrams shown represent the cutting plan for specific pan shapes. You will use the same general technique to cut each size cake in that shape.

Rounds

To cut round cakes, move in two inches from the cake's outer edge; cut a circle and then slice approximately 1 1/2 inch pieces within the circle. Now move in another 2 inches, cut another circle, slice approximately 1 1/2 inch pieces and so on until the cake is completely cut. Note: 6 inch diameter cakes should be cut in wedges, without a center circle. Cut Petal, Hexagon, Beveled and Contour cakes similar to round tiers.



10-inch Round

Squares

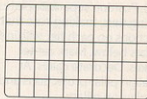
To cut square cakes, move in 2 inches from the outer edge and cut across. Then slice approximately 1 1/2 inch pieces of cake. Now move in another 2 inches and slice again until the entire cake is cut.



14-inch Square

Sheets

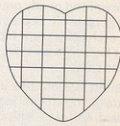
Cut sheet cakes similar to square cakes.



11 x 15-inch Sheet

Hearts

To cut heart-shaped cakes, divide vertically into halves, quarters, sixths or eighths depending on cake diameter. Within rows, slice approximately 1 1/2 inch pieces of cake.



12-inch Heart

Tier Cakes

There are many methods of constructing tiered cakes. Here are some of the most popular:

To Prepare Cake for Assembly

Place base tier on a sturdy base plate of 3 or more thicknesses of corrugated cardboard. For heavy cakes, use masonite or plywood. Base can be covered with Fancy-Foil Wrap and trimmed with Tuk-N-Ruffle or use Wilton Ruffle Boards®. Each tier of your cake must be on a cake circle or board cut to fit. Place a few strokes of icing on boards to secure cake. Fill and ice layers before assembly.

To Dowel Rod Cakes for Pillar & Stacked Construction

Center a cake circle or plate one size smaller than the next tier on base tier and press it gently into icing to imprint an outline. Remove circle. Measure one dowel rod at the cake's lowest point within this tier. Using this tier's dowel rod for measure, cut dowel rods (to fit this tier) the same size using pruning shears. If the next tier is 10-in. or less, push seven 1/4 in. dowel rods into cake down to base within circle guide. Generally the larger and more numerous the upper tiers, the more dowels needed. Very large cakes need 1/2 in. dowels in base tier.

Stacked Construction

This method is often combined with pillar construction. Dowel rod bottom tier. Center a corrugated cake circle, same size as the tier to be added, on top of the base tier. Position the following tier. Repeat procedure for each additional tier. To keep stacked tiers stable, sharpen one end of a dowel rod and push through all tiers and cardboard circles to base of bottom tier. To decorate, start at top and work down.

Pillar Construction

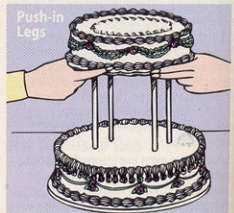
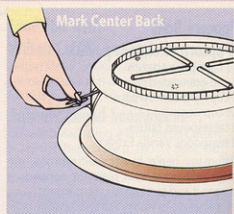
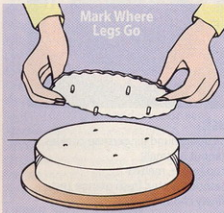
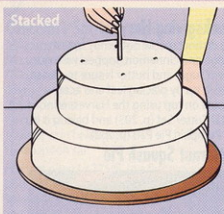
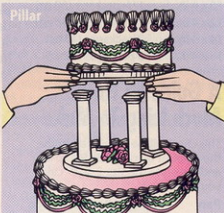
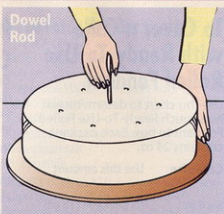
Dowel rod tiers. Optional: Snap pegs into separator plates to prevent slipping (never substitute pegs for dowel rods). Position separator plates on supporting tiers, making sure that pillar projections on each tier will line up with pillars below. Mark center backs of cakes. Decorate cakes. At reception, align pillar projections and assemble cakes on pillars.

Fast and Easy Push-in Leg Construction

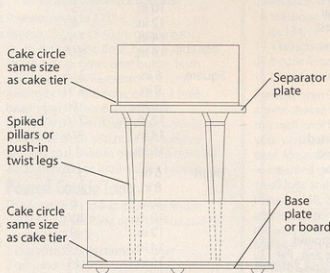
Dowel rods are not needed, because legs attached to separator plates push right through the tiers down to the plate below.

Ice cakes on cake circles. To mark where legs will go, simply center separator plate for tier above (projections down) and gently press onto the tier. Lift plate off. Repeat this procedure for each tier (except top). Position upper tiers on separator plates. Decorate cakes.

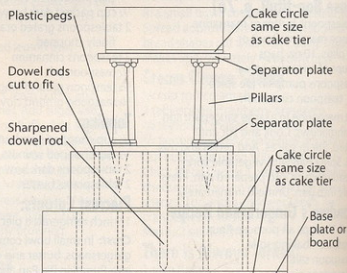
To assemble: Insert legs into cake at marks. Push straight up until legs touch cake board. Add plate with cake to legs. Be sure plates are securely fastened to legs. Continue adding tiers in this way until cake is assembled.



Push-in Leg Construction



Pillar and Stacked Construction



Center Column Construction with Tall Tier Stand

- Each cake involved in this type of construction should be placed on a cake circle or board (cut to fit) with a pre-cut center hole. To do this, trace pan shape on waxed paper. Note: To make positioning easier, place top tier on a board slightly larger than cake. Fold pattern into quarters to determine the exact center of each tier. Snip away the point to make a center hole (use cake corer as a guide to size). Trace hole pattern onto boards and cut out.
- Place all tiers on prepared cake boards, attaching with a few strokes of icing. Ice tiers smooth. Core out cake centers by pushing the cake corer down to the cake base. Pull out and press cake out of corer.
- Screw a column to prepared base plate, attaching with the bottom column bolt from underneath the plate. Slip bottom tier over the column to rest on plate.

- The bottom of the plates will not sit level, so to decorate, set plates on the Flower Holder Ring, a pan or bowl.
- Since the column cap nut attaches under the top cake, this cake must be positioned after assembling the Tall Tier Stand. Add base borders after assembling the top tier. Or you may place the top tier on a foil-covered cake circle so decorating can be done ahead.
- To assemble at reception, position plate onto base column section and screw column tight. Continue adding tiers with columns. At top plate, secure columns with cap nut bolt. Position top tier and decorate.

Hints for Assembling and Transporting Tiered Cakes

- Before placing separator plate or cake circle atop another tier, sprinkle a little confectioners' sugar or coconut flakes to prevent plate or circle from sticking. Letting icing crust a bit before positioning plate on cake will also prevent sticking.

- You will have less crumbs when icing if cakes are baked a day in advance.
- When filling or torting large layers, use less than you usually would. Your dam of icing should also be far enough from edge so filling doesn't form a bubble.
- The cake icer tip (789) is an invaluable timesaver in icing wedding tiers.
- When transporting tiers, place cakes on non-skid mat, damp towels or carpet foam and drive carefully.
- To keep balance, cut cakes on the Tall Tier Stand from top tier down.
- To divide tiers, use the Cake Dividing Set (p. 129). The Wheel Chart makes it easy to mark 2 in. intervals on 6 to 18 in. diameter cakes. The garland marker gives precise spacing for stringwork and garlands. The raised lines on separator plates can also be followed for each dividing.
- When using Spiked Pillars and stacked construction, double cake boards or use separator plates between layers to prevent the weight of tiers from causing the pillars to pierce through cake.

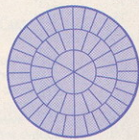
Wedding Cake Cutting Guide

How-To

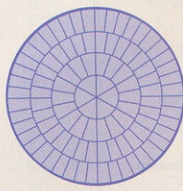
This guide shows how to cut popular shaped wedding tiers into pieces approximately 1 in. x 2 in. by two layers high (about 4 in.). Even if a larger serving size is desired, the order of cutting is still the same. The first step in cutting is to remove the top tier, and then begin the cutting with the 2nd tier followed by the 3rd, 4th and so on. The top tier is usually saved for the first anniversary, so it is not calculated into the serving amount.



8 inch



12 inch



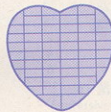
16 inch



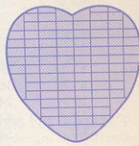
8 inch



10 inch



12 inch



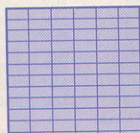
16 inch

Round Tiers:

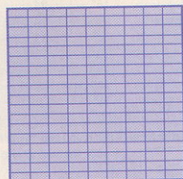
Move in two inches from the tier's outer edge; cut a circle and then slice 1 in. pieces within the circle. Now move in another 2 in., cut another circle, slice 1 in. pieces and so on until the tier is completely cut. The center core of each tier and the small top tier can be cut into 1/2ths, 4ths, 6ths, and 8ths, depending on size.



8 inch



12 inch



18 inch

Square Tiers:

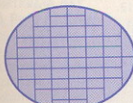
Move in 2 in. from the outer edge and cut across. Then slice 1 in. pieces of cake. Now move in another 2 in. and slice again until the entire tier is cut.



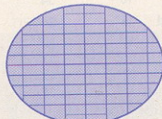
7 3/4 x 5 3/4 inch



10 3/4 x 7 7/8 inch



13 x 9 3/4 inch



16 x 12 3/4 inch

Oval Tiers:

Move in 2 in. from the outer edge and cut across. Then slice 1 in. pieces of cake. Now move in another 2 in. and slice again until the entire tier is cut.

Heart Tiers:

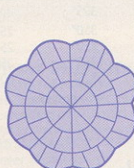
Divide the tiers vertically into 1/2ths, 4ths, 6ths and 8ths. Within rows, slice 1 in. pieces of cake.



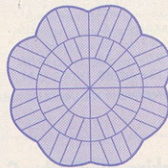
6 inch



9 inch



12 inch



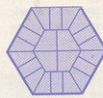
15 inch

Petal Tiers:

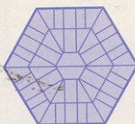
Cut similar to round tiers as diagram shows.



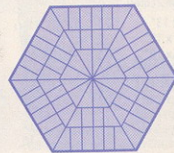
6 inch



9 inch



12 inch



15 inch

Hexagon Tiers:

Cut similar to round tiers.

TIER CAKES

WEDDING CAKE CUTTING GUIDE

Party Cake Baking and Cutting Guide — 2 in. Deep Pans

Party Cakes — 2 INCH DEEP PANS

PAN SHAPE	SIZE	# SERVINGS 2 LAYER	CUPS BATTER 1 LAYER, 2 IN.	BAKING TEMPERATURE	BAKING TIME MINUTES
Round	6"	8	2	350°	25-30
	7"	10	2 1/2	350°	30-35
	8"	12	3	350°	30-35
	9"	22	5 1/2	350°	30-35
	10"	24	6	350°	35-40
	12"	30	7 1/2	350°	35-40
	14"	40	10	325°	50-55
Sheet	16"	60	15	325°	55-60
	7 x 11"	22	5 1/2	350°	30-35
	9 x 13"	28	7	350°	35-40
	11 x 15"	50	11	325°	35-40
Square	12 x 18"	56	14	325°	40-45
	14 x 22"	64	16	325°	45-50
	6"	8	2	350°	25-30
	8"	16	4	350°	35-40
Heart	10"	24	6	350°	35-40
	12"	40	10	350°	40-45
	14"	54	13 1/2	350°	45-50
	16"	62	15 1/2	350°	45-50
Petat	6"	8	1 1/2	350°	25-30
	8"	18	3 1/2	350°	30-35
	9"	20	3 1/2	350°	30-35
	10"	24	5	350°	30-35
	12"	34	8	325°	45-50
	14"	48	10	325°	45-50
	15"	50	10	325°	40-45
Hexagon	16"	64	11	325°	40-45
	6"	6	1 1/2	350°	25-30
	9"	14	3 1/2	350°	35-40
	12"	38	7	350°	35-40
Oval	15"	48	12	325°	50-55
	6"	7	1 1/2	350°	30-35
	9"	14	3 1/2	350°	35-40
	12"	24	6	350°	40-45

NOTE: FOR PANS 10" AND LARGER, USE A HEATING CORE WHEN BAKING.

Wedding Cake Baking and Cutting Guide — 2 in. Deep Pans

PAN SHAPE	SIZE	# SERVINGS 2 LAYER	CUPS BATTER / 1 LAYER, 2 IN.	BAKING TEMP.	BAKING TIME MINUTES	APPROX. CUPS ICING TO ICE AND DECORATE 2 LAYER CAKE
Oval	7 1/4 x 5 3/4"	13	2 1/2	350°	25-30	3
	10 1/4 x 7 1/8"	30	5 1/2	350°	25-30	4
	13 x 9 1/4"	52	8	350°	25-30	5 1/2
	16 x 12 3/4"	76	11	325°	25-30	7 1/2
Round	6"	14	2	350°	25-30	3
	8"	25	3	350°	30-35	4
	9"	32	5 1/3	350°	30-35	4 1/2
	10"	39	6	350°	35-40	5
	12"	56	7 1/2	350°	35-40	6
	14"	77	10	325°	50-55	7 1/2
	16"	100	15	325°	55-60	9
Petat	18"	127 1/2	9*	325°	60-65	10 1/2
	6"	8	1 1/2	350°	25-30	4
	9"	20	3 1/2	350°	35-40	6
	12"	38	7	350°	35-40	9
Hexagon	15"	62	12	325°	50-55	11
	6"	12	1 1/2	350°	30-35	3
	9"	22	3 1/2	350°	35-40	5
	12"	48	6	325°	40-45	6
Heart	15"	64	11 1/2	325°	40-45	9
	6"	14	1 1/2	350°	25-30	3 1/2
	8"	22	3 1/2	350°	30-35	4 1/2
	9"	28	3 1/2	350°	30-35	6
	10"	38	5	350°	30-35	8 1/2
	12"	56	8	325°	45-50	9
	14"	72	10	325°	45-50	10
Square	15"	74	10	325°	40-45	11
	16"	94	11	325°	40-45	12
	6"	18	2	350°	25-30	3 1/2
	8"	32	4	350°	35-40	4 1/2
	10"	50	6	350°	35-40	6
	12"	72	10	350°	40-45	7 1/2
	14"	98	13 1/2	325°	45-50	9 1/2
	16"	128	15 1/2	325°	45-50	11
	18"	162	18	325°	50-55	13

* Batter for each half round pan + Four half rounds

NOTE: FOR PANS 10" AND LARGER, USE A HEATING CORE WHEN BAKING.

Party Cake Baking and Cutting Guide — 3 in. Deep Pans

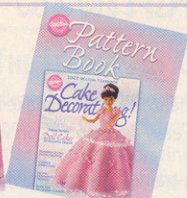
PAN SHAPE	SIZE	# SERVINGS 1 LAYER	CUPS BATTER	BAKING TEMPERATURE	BAKING TIME MINUTES
Round	6"	6	3	350°	35-40
	8"	10	5	350°	55-60
	10"	16	8	325°	65-75
	12"	22	11	325°	65-75
	14"	30	15	325°	75-85
	16"	36	18	325°	75-85
	18" Half (2 halves)	48	12	325°	60-65
Square	8"	13	6 1/2	350°	60-65
	10"	18	9	325°	65-75
	12"	28	14	325°	65-75
	14"	38	19	350°	65-75
(Use 2 cores)					
Sheet	9 x 13"	23	11 1/2	325°	60-75
	11 x 15"	32	16	325°	80-85
	12 x 18"	40	20	325°	85-90
Contour	7"	6	3	350°	45-50
	9"	11	5 1/2	350°	45-50
	11"	16	8	325°	80-85
	13"	22	11	325°	75-85
	15"	32	16	325°	75-80
Beveled	8 x 2"	6	3	350°	35-40
	10 x 2"	10	5	350°	35-40
	12 x 2"	14	7	350°	45-50
	14 x 1 1/4"	12	6	325°	45-50
	16 x 1 1/4"	16	8	325°	45-50

NOTE: FOR PANS 10" AND LARGER, USE A HEATING CORE WHEN BAKING.

Wedding Cake Baking and Cutting Guide — 3 in. Deep Pans

PAN SHAPE	SIZE	# SERVINGS 1 LAYER	CUPS BATTER	BAKING TEMPERATURE	BAKING TIME MINUTES
Round	6"	9	3	350°	35-40
	8"	15	5	350°	55-60
	10"	24	8	325°	65-75
	12"	33	11	325°	75-85
	14"	45	15	325°	75-85
	16"	54	18	325°	75-85
Half Round	18"	36	12	325°	60-65
Squares	8"	20	6 1/2	350°	60-65
	10"	27	9	325°	65-75
	12"	42	14	325°	65-75
	14"	58	19	350°	65-75
(Use 2 cores)					
Sheet	9 x 13"	30	10	325°	60-75
	11 x 15"	48	16	325°	80-85
	12 x 18"	60	20	325°	85-90
Contour	7"	11	3 1/2	350°	45-50
	9"	17	5 1/2	350°	45-50
	11"	24	8	325°	80-85
	13"	39	13	325°	75-85
	15"	48	16	325°	75-80
Beveled	8"	9	3	350°	35-40
	10"	15	5	350°	35-40
	12"	21	7	350°	45-50
	14"	18	6	325°	45-50
	16"	24	8	325°	45-50

NOTE: FOR PANS 10" AND LARGER, USE A HEATING CORE WHEN BAKING.



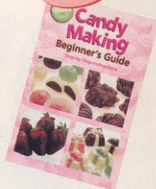
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new



new



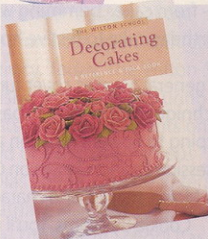
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The ultimate resource book for the professional baker and hobbyist alike. Over 230 exciting decorating ideas for cakes, cookies, candy, and food-including an extensive collection of Doll Cakes for every occasion. Featuring step-by-step decorating instructions, technique resource guide, product section and website link to more cake designs.

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ENTERTAINING

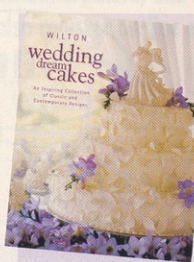
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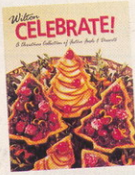
See pages 169 for Wilton's full assortment of Wedding publications.



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HOW TO MAKE WEDDING CAKES

Invaluable lessons on how to design and assemble tier cakes for weddings, showers, anniversaries and other special occasions. Hints for transporting and serving also included in this 60 minute video.
VHS 901-J-128 \$19.99

Wilton Method School

How-To

LEARN FROM THE LEADERS IN CAKE DECORATING!

The Wilton School of Cake Decorating and Confectionery Art, Darien, Illinois. For more than 70 years, The Wilton School has been home to the leading authorities in cake decorating. In 1929, Dewey McKinley Wilton first began to teach the now-famous "Wilton Method," which stressed mastery of the fundamentals, which are then built upon with greater self-expression and creativity. Today, The Wilton School curriculum is more extensive than ever, featuring world-class decorating specialists who give students one-on-one guidance in their field of expertise. Famous instructors such as Nicholas Lodge, Colette Peters and Sandy Hargrave make learning at The Wilton School an unforgettable experience. The Wilton School has become the mecca for decorating students throughout the world.

Find Out More!

Call (630)-810-2211

or e-mail us: cweeditz@wilton.com

for course dates, school brochure, and enrollment.

You may also register on-line at...



TOP TEACHERS

Our professional staff includes cake decorating specialists and the world's leading teachers, plus guest instructors such as **Nicholas Lodge** on Gum Paste For The Seasons, **Colette Peters** with Advanced Decorating Techniques, **Laurie Bradach** with Pulled Sugar and **Sandy Hargrave** on White Chocolate Draping and Special Designs.

The Wilton School has expanded its curriculum to include these exciting new courses and 1-day specialty classes.

SIGN UP NOW...

EXCITING NEW CLASSES!

Sign up for these comprehensive classes to help you expand your decorating skills:

"Advanced Pulled Sugar" – Learn the art of sugar crafting for traditional and free-form designs. The final course project is a tiered cake decorated with sugar techniques.

"Confections" – Create beautiful candies as you learn how to handle and decorate with confectionery coating. Prepare lollipops, candy baskets, flowers, filled candies, ganache and more.

1-DAY WORKSHOPS

"Christmas Flowers" – Beautiful holiday bouquets to brighten Christmas cakes.

"Lettering" – creative freehand lettering and monograms, script and block letters using royal, buttercream, gels and color flow.

"Stringwork & Borders" – Specialized help for these intricate techniques.

"Lambeth Workshop" – This heavily overpiped technique has an elegance all its own.

"Cookie" – No need to serve plain cookies, when decorating them is so much fun. Includes the popular Cookie Blossom.

"Gingerbread" – Make holiday house centerpieces and cute ornaments – then take your creations home for Christmas.

"Rolled Fondant" – Learn how to cover cakes and use fondant for flowers, leaves, and accent pieces.

"The Master Course"

Professional course for teachers, bakers, caterers, chefs or enthusiasts. Designed to prepare students for a career in cake decorating, the course teaches basic techniques to design and decorate party cakes and ultimately, a fully-decorated tiered wedding cake.

"Beyond Masters"

For Master Course graduates seeking more decorating options. This 5-day, 35-hour course includes orchids, sunflowers, daisies, poppies and primroses. A color flow scene, sugar molding, lettering, airbrush, figure piping and rolled fondant are also covered. Three cakes completed.

Tag-Along Classes

These classes are taught immediately after each day's sessions of The Master Course and Beyond Masters. Classes include: Introduction To Gum Paste, Pulled Sugar, Confections.

Certificate of Approval to operate issued by the Illinois State Board of Education, 100 N. First Street, Springfield, IL 62777.

Register for these classes on-line at www.wilton.com

VIDEOS & PUBLICATIONS

WILTON CLASSES



Cake Decorating SHOP

For great decorating results, start here. With Wilton products, you know you're getting the best quality for decorating. Everything we make is designed to help the decorator succeed. Icings that are just the right texture. Durable tips that produce perfect shapes. Tools that save time. No one has more for the decorator than Wilton. And this is the place to find it all.

PREMIUM INGREDIENTS

You'll see the difference in your cakes when you use Wilton products. Our ingredients are designed specifically for decorating.

Wilton icing mixes create the perfect piping consistency. Wilton colors are concentrated so you won't water down that perfect icing. From premium flavors to fun cupcake sprinkles, start with Wilton and decorate with confidence.

EFFICIENT TOOLS

Wilton tools help decorators do more. Like Comfort Grip™ spatulas with handles that are designed to fit snugly into your hand. Cake levelers that make it easy to cut perfectly even layers. Or the world's best decorating bags, designed to be easy to handle time after time.

ICINGS



Did you know all Wilton icings are formulated for decorating? That's because Wilton insists on providing you with the perfect consistency icing for decorating. Our quality ingredients mean better results for you.

READY-TO-USE DECORATOR ICINGS

Wilton makes the only ready-to-use icing that is the perfect consistency for decorating. Delicious taste, too. The pure white color of our icing helps you achieve the true colors you want. Great for icing and filling cakes. One can covers two 8 or 9 in. layers or one 9 x 13 in. cake.

WHITE
710-J-118 \$2.49

CHOCOLATE
710-J-119 \$2.49

CREAMY WHITE BUTTERCREAM ICING MIX

Our convenient mix has the delicious taste and creamy texture of homemade buttercream icing. Just add milk and butter or margarine to make 1 1/2 to 2 cups—enough to ice a 1-layer 8 in. cake. You can use Wilton Creamy White Buttercream just as you would your favorite buttercream recipe. Makes ideal consistency for decorating or easy spreading. Or mix with whipping cream for an even creamier texture—works great with the Wilton Dessert Decorator (p. 129) for quick piped desserts.

710-J-112 \$2.99

If you want to learn more about any ingredient, go to our on-line icing chart—



MERINGUE POWDER

Primary ingredient for royal icing. Adds body to meringue, boiled icing and stabilizes buttercream. Replaces egg white in many recipes. Resealable top opens completely for easy measuring. 4 oz. can makes 4 recipes of royal icing; 8 oz. can makes 8 recipes. Certified Kosher.

4 OZ. CAN
702-J-6007 \$4.99

8 OZ. CAN
702-J-6015 \$7.99



VANILLA WHIPPED ICING MIX

Our light, whipped icing is the ideal texture for decorating in an easy-to-make, delicious mix. Just add ice water and it whips up velvety-smooth for icing or decorating. Pipe roses, stars and borders, write and outline. Light and delicate flavor. Certified Kosher Dairy. Makes 4 cups. Perfect for use with our Dessert Decorator, p. 129.

710-J-1241 \$4.49



COLOR FLOW MIX

Create dimensional flow-in designs for your cake. Just add water and confectioners' sugar. Certified Kosher. 4 oz. can makes ten 1 1/2 cup batches.

701-J-47 \$7.49

NO-COLOR FLAVORINGS

The best choice for making decorating icings—they won't change your icing color. Certified Kosher.



CLEAR VANILLA EXTRACT
2 oz. 604-J-2237 \$1.79
8 oz. 604-J-2269 \$4.79

NO-COLOR BUTTER FLAVOR
2 oz. 604-J-2040 \$1.79
8 oz. 604-J-2067 \$4.79

NO-COLOR ALMOND EXTRACT
2 oz. 604-J-2126 \$1.79

GLYCERIN
Stir into dried out icing color to restore consistency. Certified Kosher.
2 oz. 708-J-14 \$1.99

PIPING GEL



Pipe designs and messages or glaze cakes before icing. Use clear or tint with icing color. 10 oz. Certified Kosher. 704-J-105 \$3.49

PREMIUM FLAVORINGS

Elevate your baking and cooking to new heights with flavorings of the highest quality. Each flavor is concentrated so you only need to use a little at a time. Some flavors have a color tint. If you desire pure white icing, use our Clear Vanilla and No-Color Butter or Almond Flavors on p. 124. Certified Kosher. Each 4 oz.

RASPBERRY FLAVOR
604-J-2277 \$5.99
BUTTER FLAVOR
604-J-2272 \$5.99

ALMOND FLAVOR
604-J-2271 \$5.99
HAZELNUT FLAVOR
604-J-2273 \$5.99

LEMON FLAVOR
604-J-2275 \$5.99

PURE VANILLA EXTRACT
The world's finest vanilla from Madagascar. Unmatched flavor and aroma to enhance cakes, puddings, pie fillings, custards, salad dressings and more.
604-J-2270 \$7.99



Cake Decorating

ICING COLORS

Wilton color is made to produce deeper, richer color by adding just a small amount. Our concentrated gel formula helps you achieve the exact shade you want without watering down your icing. You'll find a rainbow of colors, ready to blend together for creating your own custom shades.

Learn how to make the perfect color icing every time.



8-ICING COLORS SET
1/2 oz. jars of icing colors: Christmas Red, Lemon Yellow, Leaf Green, Sky Blue, Brown, Violet, Pink and Orange. Certified Kosher. 601-J-5577 Set/8 \$9.99



GARDEN TONE 4-ICING COLORS SET
Buttercup Yellow, Aster Mauve, Juniper Green and Delphinium Blue in 1/2 oz. jars. Certified Kosher. 601-J-4240 Set/4 \$4.29



PRIMARY 4-ICING COLORS SET
Lemon Yellow, Christmas Red, Sky Blue, Brown in 1/2 oz. jars. Certified Kosher. 601-J-5127 Set/4 \$4.29



PASTEL 4-ICING COLORS SET
Rose Petal Pink, Creamy Peach, Willow Green and Cornflower Blue in 1/2 oz. jars. Certified Kosher. 601-J-25588 Set/4 \$4.29



WHITE-WHITE ICING COLOR
Stir in to white icing made with butter or margarine. Perfect for wedding cakes. 2 oz. Certified Kosher. 603-J-1236 \$2.99



12-ICING COLORS SET
Our most popular color collection! With this set, you can create the spectrum of primary colors, along with skin tones and rich shades like burgundy and teal. Colors in 1/2 oz. jars include Violet, Pink, Brown, Lemon Yellow, Kelly Green, Black, No-Taste Red, Royal Blue, Golden Yellow, Teal, Burgundy and Copper (L.T. Skintone). Certified Kosher. 601-J-5580 Set/12 \$12.99

SINGLE BOTTLES



SINGLE BOTTLES

Certified Kosher. 1 oz. \$1.69 each (except where otherwise noted)

IVORY
610-J-208

LEMON YELLOW
610-J-108

ORANGE
610-J-205

ASTER MAUVE
610-J-222

VIOLET
610-J-604

ROYAL BLUE
610-J-655

DAFFODIL YELLOW**
610-J-175 \$1.99

BUTTERCUP YELLOW
610-J-216

CREAMY PEACH
610-J-210

ROSE PETAL PINK
610-J-410

DELPHINIUM BLUE
610-J-228

TEAL
610-J-207

GOLDEN YELLOW
610-J-159

COPPER (L.T. Skintone)
610-J-450

PINK
610-J-256

CHRISTMAS RED*
610-J-302

KELLY GREEN
610-J-752

MOSS GREEN
610-J-851

TERRA COTTA
610-J-206

ROSE
610-J-401

RED-RED*
610-J-906 \$1.99

CORNFLOWER BLUE
610-J-710

WILLOW GREEN
610-J-855

JUNIPER GREEN
610-J-234

BURGUNDY
610-J-698 \$1.99

RED (no-taste)
610-J-998 \$1.99

SKY BLUE
610-J-700

LEAF GREEN
610-J-809

BROWN
610-J-507

BLACK*
610-J-981

*Note: Large amounts of these colors may affect icing taste. Use No-Taste Red for large areas of red on a cake. When using Black, start with chocolate icing to limit the amount of color needed.

**Daffodil Yellow is an all-natural color. It does not contain Yellow #5. The color remains very pale.

How can Wilton Colors brighten your cookies, bread and Easter Eggs?
Find out at www.wiltonyearbook.com

COLORS

FLAVORINGS

ICINGS

GELS

new

CAKE DECORATING BEGINNER'S GUIDE



With this exciting new book, anyone can decorate a fantastic-looking cake their very first time! Wilton, the #1 name in cake decorating, shows beginners everything they need to know, step-by-step. The Beginner's Guide makes decorating easy to learn and fun to do for everyone! It's all in the book:

- Step-by-step decorating instructions for stars, rosettes, drop flowers and more
- How to bake and ice perfect cakes
- How to mix any color icing with ease
- 15 fantastic cake ideas to decorate in 6 steps or less

Soft cover, 40 pages.

902-J-1232 \$3.99



TUBED ICINGS

The same high quality as our Ready-To-Use Icing, in a convenient tube. Create flowers, borders and more. Ideal for those small areas of color on character cakes. Use with our Tip and Nail Set or Coupler Ring Set and any standard-size Wilton metal tip. Colors match Wilton Icing Colors shown on pg. 125. Certified Kosher. 4.25 oz. tube.

\$1.79



COUPLER RING SET

Attach Wilton standard size metal decorating tips onto Wilton tube icings to accomplish any technique.

418-J-47306 Set/4 \$1.49



TIP AND NAIL SET

Tips easily twist onto Wilton tube icings to create many decorating techniques. Includes Star, Round, Leaf and Petal Tips, Flower Nail.

418-J-47300 Set/5 \$1.79

TUBE DECORATING ICINGS

LEMON YELLOW 704-J-236	ORANGE 704-J-212	RED 704-J-218	PINK 704-J-230
VIOLET 704-J-242	ROYAL BLUE 704-J-248	LEAF GREEN 704-J-224	KELLY GREEN 704-J-227
CHOCOLATE 704-J-254	WHITE 704-J-200	BLACK 704-J-206	

TUBE GELS

Add shimmering accents, colorful highlights and sparkle to your decorating with these transparent gels. These gels create a beautiful stained-glass effect and add distinction to writing and printing. Great for cakes and cookies. Colors match Wilton Icing Colors shown on page 125. Certified Kosher. .75 oz. tube. \$1.29

TUBE GEL COLORS

LEMON YELLOW 704-J-336	ORANGE 704-J-312	RED 704-J-318	PINK 704-J-330
VIOLET 704-J-342	ROYAL BLUE 704-J-348	LEAF GREEN 704-J-324	
BROWN 704-J-354	WHITE 704-J-302	BLACK 704-J-306	

ASSORTED SPRINKLES

6-MIX SPRINKLE ASSORTMENTS

Six fun shapes and colors to energize your goodies! Flip-top bottle lets you shake or pour in just the right spot. Certified Kosher.



FLOWERFUL MEDLEY

39 oz. each Confetti, Colorful Leaves, Daisies, Pastel Hearts, 35 oz. Wild Flowers, 32 oz. Butterflies.
710-J-4122 \$4.99



NONPAREILS

50 oz. each Pink, Orange, Green, Red, Yellow, Purple.
710-J-4125 \$4.99

Get nutritional information on Wilton 6-Mix Sprinkles Assortments at



ANIMALS & STARS

39 oz. Fish, 35 oz. each Stars, Dinosaurs, Stars & Moons, Bears, 32 oz. Dolphins.
710-J-4123 \$4.99



JIMMIES

.42 oz. each Pink, Orange, Green, Red, Yellow, Blue.
710-J-4127 \$4.99



Cake Decorating



SUGAR CRYSTALS

.56 oz. each Pink, Orange, Green, Red, Yellow, Lavender.
710-J-4126 \$4.99



4-MIX SPRINKLE ASSORTMENTS

They're so convenient! Four fun shapes in an easy-pour flip-top bottle. Top cupcakes, ice cream and other goodies. Certified Kosher.



FUN TIME

1 oz. each Rainbow Nonpareils, Lt. Green Sugar, Pink Sugar and .75 oz. Chocolate Jimmies.
710-J-732 \$4.99

CHOCOLATE CRUNCH

.80 oz. each Chocolate Bits and Chocolate Jimmies, .74 oz. Peanutty Crunch, .60 oz. Chocolate Crunch.
710-J-4121 \$4.99



SINGLE SPRINKLE DECORATIONS

2 1/2 - 3 oz. plastic shaker bottles for convenient pouring and storing. Certified Kosher.



WHITE NONPAREILS
710-J-773
\$1.99

STAR MIX
710-J-770
\$1.99

BABY MIX
710-J-775
\$1.99

CINNAMON DROPS
710-J-769
\$1.99

RAINBOW NONPAREILS
710-J-772
\$1.99

RAINBOW JIMMIES
710-J-776
\$1.99

CHOCOLATE JIMMIES
710-J-774
\$1.99

COLORED SUGARS

Extra-fine sugar is excellent for filling in brightly colored designs on cakes, cookies and cupcakes. Controlling the flow is easy with the flip-top shaker bottle. Certified Kosher.

3.25 oz. Bottles



YELLOW
710-J-754
\$1.99

PINK
710-J-756
\$1.99

RED
710-J-766
\$1.99

LIGHT GREEN
710-J-752
\$1.99

BLUE
710-J-750
\$1.99

710-J-904 \$4.49

ORANGE
710-J-759
\$1.99

LAVENDER
710-J-758
\$1.99

DARK GREEN
710-J-764
\$1.99

BLACK
710-J-762
\$1.99

CAKE SPARKLES™

Add shimmering color to cakes, cupcakes, cookies and ice cream! Brilliant edible glitter in a great variety of colors is great for stenciling, highlighting messages, snow scenes. Certified Kosher. 1/4 oz. Bottles \$2.89



WHITE
703-J-1290

YELLOW
703-J-1272

PURPLE
703-J-1266

BLUE
703-J-1314

GREEN
703-J-1278

BLACK
703-J-1302

ORANGE
703-J-1308

PINK
703-J-1260

RED
703-J-1284

LIGHT BLUE
703-J-1262

CAKE STENCIL
Use with
Cake
Sparkles™
417-J-1309
\$2.49





Non-STICK PARCHMENT PAPER

Use Wilton silicone-treated non-stick parchment to line baking p cookie sheets—a non-fat alternative to butter and oil that saves time. Roll out cookie dough between 2 sheets for no sticking and fer to your cookie sheet. You can even reuse it for the next batch. to 400°F, parchment is great for conventional ovens, microwaves and the freezer. roll is 41 square feet, 15 in. wide. Certified Kosher. 415-J-680 \$4.99

Wilton Parchment—so many benefits, so little space to talk about them!

Find out more...
visit
wiltonyearbook.com

BAKING ACCESSORIES



CAKE RELEASE

No need to grease and flour your baking pan—Cake Release coats in one step. Simply spray Cake Release lightly on pan bottom and sides with a pastry brush and fill with batter. Cakes release perfectly without cracking, giving you the ideal surface for decorating. Now in convenient dosing bottle. Certified Kosher. 8 oz.

702-J-6016 \$3.49



PASTRY HORN MOLDS

Wrap with dough to bake golden puff pastry. Tinned steel.

417-J-454 PK/6 \$3.19



PASTRY BLENDER

Dual stainless steel blades crimp and cut pastry.

417-J-453 \$5.99



CHOCOLATE GRATER

Wide, comfortable handle gives you excellent control. Non-stick stainless steel blade.

417-J-463 \$5.99



DOUGH SCRAPER

Stainless steel with rolled-edge handle for easy lifting and moving of dough.

417-J-458 \$4.99



PASTRY WHEEL

Dual stainless steel blades crimp pastry, turn...

417-J-450 \$4.99

new



NON-STICK MEASURING CUPS

Includes 1/4, 1/3, 1/2 and 1 cup sizes with pour spouts. Stainless steel handles.

417-J-452 \$4.99

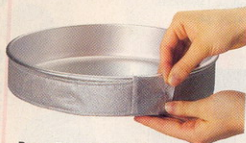
new



NON-STICK MEASURING SPOONS

Includes 1/4, 1/2, 1 teaspoon and 1 tablespoon sizes. Stainless steel handles.

417-J-451 \$2.99



BAKE-EVEN STRIPS

Cakes bake perfectly level and moist, without cracking, when you wrap these strips around the pan before baking. Oven-safe, instructions included.

Small Set

Two 30 x 1 1/2 in. wide strips, enough for two 8 or 9 in. round pans.

415-J-260 Set/2 \$7.49

Large Set

Four strips, 36, 43, 49 and 56 in. long x 1 1/2 in. wide. Enough for one each: 10, 12, 14, 16 in. round pans.

415-J-262 Set/4 \$15.99

ZESTER

Comfortable handle for sure grip when peeling flavoring strips.

417-J-457 \$5.49

SPATCH-IT

Flexible design conforms to bowl size. Grips for transferring ingredients.

417-J-464 \$7.99



CAKE TESTER

Be sure cakes are done with this easy-to-use tool. Great for muffins and cupcakes.

417-J-460 .99



PIE CRUST SHIELDS

Place on edge of pan to prevent burned crusts.

417-J-471 PK/5 \$2.69



COOKIE SPATULA

Angled stainless steel blade is perfect for handling fresh, hot cookies.

417-J-470 \$3.99

new

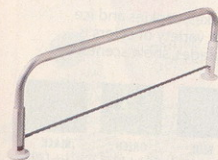


PASTRY BRUSH

Flexible, absorbent bristles for efficient brushing; seamless nylon shaft holds bristles securely. Great for use in applying Cake Release. 1 1/2 in. wide.

417-J-449 \$2.99

CAKE LEVELERS



LARGE CAKE LEVELER

Blade easily levels and tortes cakes up to 18 inches diameter. Adjusts up to 3 in. high—just twist feet to lock into desired height notch and glide the stainless steel blade through your cake.

417-J-1198 \$19.99



CAKE LEVELER

Make your cake top perfectly level for precise decorating—just place adjustable wire in notches to height desired and glide through the cake. Makes torting easy, too! For cakes up to 10 in. wide x 2 in. high.

415-J-815 \$2.99

DECORATING STANDS



REVOLVING CAKE STAND

Turns in either direction with easy-rotating ball bearings. Decorate and serve on this good-looking stand. 3 in. high with 11 in. diameter plate in white molded plastic.

415-J-900 \$10.49



TRIM 'N' TURN CAKE STAND

Turns smoothly on hidden ball bearings for easy decorating and convenient serving. Flute-edged 12 in. plate is white molded plastic.

2103-J-2518 \$7.99

PROFESSIONAL TURNTABLE

Extra strength and effortless turning for decorating tiered wedding cakes. Heavy-duty aluminum stand is 4 1/2 in. high with 12 in. diameter plate.

307-J-2501 \$59.99



LAZY DAISY SERVER

Its dolly design and scalloped edges add elegance to your dessert. Stationary stand is sturdy white plastic. 5 in. high with 12 in. diameter plate.

307-J-700 \$8.99

CAKE SAVER

The convenient way to carry decorated cakes! Its generous size accommodates borders and cakes top decorations easily. Great for carrying or storing bundt, angel food, cheese cakes, pies and layer cakes. Fits a 10 in. round cake with borders or a 12 in. cake without borders. 14 in. round base and 6 in. high cover.
415-J-905 \$11.99



DECORATING TOOLS

CAKE DIVIDING SET

Measures equal sections of your cake for precise placement of garlands, stringwork and other designs. Cake Dividing Wheel marks up to 16 divisions on cakes up to 20 in. diameter. Garland Marker adjusts to 7 widths. Instructions included.
409-J-806 Set/2 \$8.99



GARLAND MARKER

Adjusts to 7 preset widths and varying depths to easily mark garlands on cake sides. Instructions included.
409-J-812 \$3.99

DECORATING COMB

Run edge across your iced cake to form beautiful ridges.
12 x 1 1/2 in.; plastic.
417-J-156 \$1.29

DECORATING TRIANGLE

Each side adds a different contoured effect to iced cakes. Easy to hold; 5 x 5 in.; plastic.
417-J-162 .99



DESSERT DECORATOR

Give your cakes and pastries a beautiful finishing touch in seconds. The easy-to-control lever helps you fill and decorate all kinds of desserts with one hand. Five decorating nozzles can pipe stars, rosettes, shells and many other accents for desserts that look like they came from a professional kitchen. Works great with convenient Wilton Buttercream Icing Mix (thinned down with 1 tablespoon milk or water) and whipped icing mix according to package directions.
415-J-825 \$10.99



PRESS SETS



BLOCK LETTER PRESS SET

Includes Happy, Best, Birthday, Anniversary, Wishes, Congratulations. Word height approximately 7/8 in.
2104-J-2077 Set/6 \$3.69



ITALIC MAKE-ANY-MESSAGE PRESS SET

Pretty and sophisticated letters for a custom message. Press words up to 10 1/2 in. wide, letters 3/4 in. high.
2104-J-2277 Set/58 \$7.99



MAKE-ANY-MESSAGE LETTER PRESS SET

Imprint the perfect sentiment! Press words up to 10 1/2 in. wide, letters 3/4 in. high.
2104-J-10 Set/56 \$7.99



DESIGNER PATTERN PRESS SET

Imprints elegant designs for easy overpiping. Includes symmetrical swirl, small and large fleurs de lis, corner flourish, flower, heart bow, scroll and curlicues.
2104-J-3112 Set/8 \$5.99



SCRIPT MESSAGE PRESS SET

Combine the words Happy, Birthday, Best, Anniversary, Congratulations, Wishes. Word height approximately 7/8 in.
2104-J-2061 Set/6 \$3.69



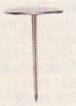
DECORATOR FAVORITES PATTERN PRESS SET

Includes double heart; fleur de lis; open heart; heart; closed scroll; large, medium and small c-scrolls; crest; medallion; double scroll and vine.
2104-J-3160 Set/12 \$5.99

FLOWER ACCESSORIES

FLOWER LIFTER

Easily transfers buttercream flowers from nail to cake without damage. Angled design keeps your hands from touching the cake. Detachable blades for easy cleaning. 5 1/4 in. long.
417-J-1199 \$2.99



1 1/2 in.
No. 7
(Basic Flower
Making)
402-J-3007
.99



1 1/4 in.
No. 9
(Smaller
Flowers)
418-J-3009
.89

FLOWER NAILS

Provides the control you need when piping icing flowers. Just rotate the nail between your fingers as you pipe a flower on the head. Stainless steel.



LILY NAIL SET

Essential for making cup flowers. Includes 1/2, 1 1/4, 1 3/8 and 2 1/2 in. diameter cups.
403-J-9444
Set/8 \$1.99



6-PIECE COVERED BOWL SET

new



COVERED MIXING BOWL SET

Perfect for making decorating icing—clear lids snap on tight to keep icing the right texture until you're ready to decorate. Includes one each 1, 2 and 3 quart nesting bowls with easy-grip handles and easy-pour spouts for better control. Rubberized base keeps bowls from sliding on countertops. Measurements are clearly marked for precise mixing. Dishwasher safe. 417-J-469 Set/6 \$12.99

DECORATING BAGS

Decorators have more choice with Wilton bags. Some decorators like to reuse their bags, others want to use them once and toss them. Wilton lets you choose the bags you prefer: Featherweight Bags, in strong polyester, offer durability and size variety. Disposable Plastic Bags, now in a convenient Value Pack dispenser, provide the ultimate in cleanup convenience. And Parchment Bags are ideal for smaller amounts of icing, highlighting, color striping techniques and easy cleanup. All three bag types can be used with or without a Tip Coupler, which simply enables you to quickly change tips without having to change the bag.

See how to fill a bag and attach a coupler, step by step!



FEATHERWEIGHT DECORATING BAGS

Use these easy-handling bags over and over. Lightweight, strong and flexible polyester will never get stiff. Coated to prevent grease from seeping through. May be boiled; dishwasher safe. Instructions included. Sold singly.

8 in.	404-J-5087	\$2.49
10 in.	404-J-5109	\$3.89
12 in.	404-J-5125	\$4.89
14 in.	404-J-5140	\$6.29
16 in.	404-J-5168	\$7.59
18 in.	404-J-5184	\$8.29

DISPOSABLE DECORATING BAGS

Just use the bags, then toss. Strong, flexible plastic. 12 in. size fits standard tips and couplers. Also perfect for melting Candy Melts® in the microwave.

2104-J-358	Pk/12	\$3.99
2104-J-1358	Pk/24	\$6.29

new

100-CT. DISPENSER

Now in a convenient Value Pack! The new 100-ct. dispenser box makes it easy to pull out one bag at a time, so you can keep your decorating space uncluttered.

2104-J-1249 Pk/100 Dispenser \$19.99

PARCHMENT TRIANGLES

Make your own disposable decorating bags with our grease-resistant vegetable parchment paper. The professional's choice for convenience and quick bag preparation.

12 in.	2104-J-1206	Pk/100	\$4.99
15 in.	2104-J-1508	Pk/100	\$5.99

SPATULAS

COMFORT GRIP™

Decorate with greater comfort, more control and less fatigue, thanks to contoured handle with finger pad. Flexible stainless steel blade is perfect thickness for gliding over icing.



Straight

15 in.
10 1/8 in. blade.
409-J-6030 \$9.99

11 in.
6 in. blade.
409-J-6018 \$5.99

8 in.
4 1/2 in. blade.
409-J-6006 \$3.99

Angled
15 in.
9 7/8 in. blade.
409-J-6036 \$9.99

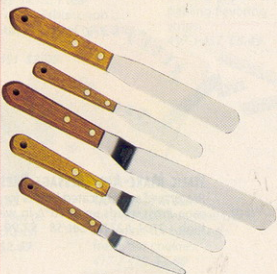
13 in.
7 3/4 in. blade.
409-J-6024 \$6.49

8 in.
4 1/2 in. blade.
409-J-6012 \$4.49

Tapered
8 in.
4 in. blade.
409-J-6003 \$3.99

ROSEWOOD

Quality Rosewood handle spatulas have been favorites for years. They have strong, flexible stainless steel blades and sturdy handles.



Straight

11 in.
6 in. blade.
409-J-7695 \$4.79

8 in.
4 1/4 in. blade.
409-J-6044 \$2.99

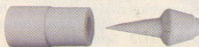
Angled
12 in.
6 1/4 in. blade.
409-J-135 \$4.99

8 in.
4 1/2 in. blade.
409-J-739 \$2.99

Tapered
8 in.
4 in. blade.
409-J-518 \$2.99

TIP ACCESSORIES

Maintain the quality of Wilton metal decorating tips with tools that clean, reshape and store your favorites.



TIP SAVER

Restores bent tips to their proper shape and opens clogged tips. Place tip over pointed or cone-shaped end, put on cover and twist back and forth to reshape. Heavy-duty plastic.

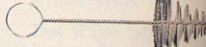
414-J-909 \$2.79



TIP COVERS

Take filled bags along for touch ups—just slip over tip and go. Plastic.

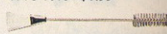
414-J-915 Pk/4 .99



MAXI TIP BRUSH

Cleans tips fast and easy. 1 1/2 in. wide x 5 1/2 in. long.

414-J-1010 \$1.99



TIP BRUSH

Great for cleaning small tip openings. Plastic bristles. 1/4 in. wide x 4 in. long.

418-J-1123 \$1.19

TOOL CADDY DECORATING SET

great value!

Cake Decorating

SAVE \$17 OFF OPEN STOCK VALUES!

TOOL CADDY DECORATING SET

We've put together the perfect set for both beginning and advanced decorators. The generous selection of tips, colors and tools gives you the flexibility to decorate virtually any kind of cake. The handy caddy also has plenty of room to add new items and keeps everything organized to save you time. Set includes all tools specified as needed in our Course I class: 2109-J-859 Set/50 \$49.99

INCLUDED TIPS:

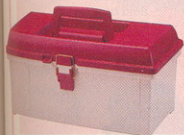
- Round #2, 3, 5, 7, 12
- Open Star #16, 18, 21, 32
- Basketweave #47
- Leaf #67, 352
- Petal #101, 103, 104
- Drop Flower #225
- Closed Star #133
- Multi-Opening #233
- Large Drop Flower #2004 (2D)

TOOLS

- Flower Nail No. 7
- Tip Brush
- One 10 in. Soft Touch Bag
- 18 Disposable Bags
- 2 Standard Couplers
- 8 in. Straight Spatula
- Four 5 oz. Icing Colors: Lemon Yellow, Christmas Red, Royal Blue, Leaf Green
- Practice Board with stand
- NEW Cake Decorating Beginner's Guide

TOOL CADDY

Lift out tray carries 48 tips and 12 color jars in easy reach (tips and colors not included). Stores colors upright for no spilling. 409-J-860 \$19.99



DECORATING SETS



THE SUPREME SET

"The Works" Decorate many advanced wedding, floral and basketweave cakes as well as basic cakes. This 53 pc. set includes metal decorating tips #2, 3, 5, 7, 12, 16, 18, 21, 32, 47, 65, 67, 101, 103, 104, 129, 225 and 352; 24 12 in. disposable decorating bags; two tip couplers, five 1/2 oz. icing colors, one 1 1/4 in. flower nail No. 9, angled spatula, storage tray and a 40 page book: Cake Decorating Beginner's Guide. 2104-J-2546 Set/53 \$27.99



THE DELUXE SET

Create many advanced floral cakes and basic wedding cakes. This 37 pc. set includes metal decorating tips #3, 5, 7, 12, 16, 21, 32, 67, 104 and 225; 18 12 in. disposable decorating bags; two tip couplers, four 1/2 oz. icing colors, one 1 1/4 in. flower nail No. 9, storage tray and a 40 page book: Cake Decorating Beginner's Guide. 2104-J-2540 Set/37 \$18.99



THE BASIC SET

A solid foundation set for decorating. This 25 pc. set includes metal decorating tips #3, 16, 21, 67 and 104; 12 12 in. disposable decorating bags; two tip couplers; four 1/2 oz. icing colors; one 1 1/4 in. flower nail No. 9; 12-page instruction booklet. 2104-J-2536 Set/25 \$9.99



THE STARTER SET

Perfect for Wilton character birthday cakes! This 18 pc. set includes metal decorating tips #3, 16, 21 and 67; six 12 in. disposable decorating bags; two tip couplers; five (.067 fl. oz.) liquid color packets; 10-page instruction booklet. 2104-J-2530 Set/18 \$6.99

TIP SETS



MASTER TIP SET

The ultimate set - with tips for virtually any technique. Includes 52 metal decorating tips: #1, 2, 3, 4, 6, 7, 12, 13, 16, 17, 18, 22, 24, 27, 30, 31, 32, 42, 45, 46, 47, 48, 54, 59, 61, 65, 66, 67, 68, 69, 70, 73, 74, 78, 96, 97, 98, 101, 102, 103, 104, 106, 108, 109, 123, 124, 129, 134, 136, 195, 199 and 2C; two tip couplers; two 1 1/4 in. flower nails No. 9; plastic tipsaver case. 2104-J-7778 Set/57 \$39.99



DELUXE TIP SET

Lets you create basic and advanced borders, flowers and more. Includes 26 metal decorating tips: #2, 4, 7, 13, 16, 17, 18, 30, 42, 46, 47, 61, 65, 66, 67, 74, 78, 97, 98, 101, 102, 103, 104, 106, 107 and 199; one 1 1/4 in. flower nail No. 9; tip coupler; plastic tipsaver case. 2104-J-6666 Set/29 \$24.99

DECORATING COUPLERS

Couplers make it easy to change decorating tips on the same icing bag.



STANDARD COUPLER
Fits all decorating bags and standard tips.
411-J-1987 .59



LARGE COUPLER
Use with large decorating tips and 14 to 18 in. Featherweight Bags.
411-J-1006 \$1.19

DECORATING TIPS POSTER

Lists all Wilton tips and their uses; grouped in families, for quick reference when decorating.
28 x 22 in.
909-J-190 \$2.99



ROUND TIPS

Outline, lettering, dots, balls, beads, stringwork, lattice, lacework.



No. 1.
402-J-1 79¢



No. 1 L.**
402-J-901 \$1.59



No. 1s.
402-J-1009 \$1.29



No. 2.
402-J-2 79¢



No. 3.
402-J-3 79¢



No. 4.
402-J-4 79¢



No. 5.
402-J-5 79¢



No. 6.
402-J-6 79¢



No. 7.
402-J-7 79¢



No. 8.
402-J-8 79¢



No. 9.
402-J-9 79¢



No. 10.
402-J-10 79¢



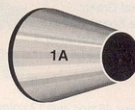
No. 11.
402-J-11 79¢



No. 12.
402-J-12 79¢



No. 2A.*
Smaller version of 1A.
402-J-2001 \$1.39



No. 1A.*
Bold borders, figure piping.
402-J-1001 \$1.59



No. 230.
For filling bismarcks and eclairs.
402-J-230 \$1.99



No. 55.
402-J-55 79¢



No. 57.
402-J-57 79¢



No. 301. FLAT LETTERING.
402-J-301 79¢

CLOSED STAR TIPS

Create deeply grooved shells, stars and fleurs-de-lis.



No. 24.
402-J-24 79¢



No. 26.
402-J-26 79¢



No. 27.
402-J-27 79¢



No. 28.
402-J-28 79¢



No. 29.
402-J-29 79¢



No. 30.
402-J-30 79¢



No. 31.
402-J-31 79¢



No. 33.
402-J-33 79¢



No. 35.
402-J-35 79¢



No. 133.
402-J-133 79¢



No. 54.
402-J-54 79¢

MULTI-OPENING TIPS

Rows and clusters of strings, beads, stars, scallops.



No. 42.
402-J-42 79¢



No. 89.
402-J-89 79¢



No. 134.**
402-J-134 \$1.59



No. 233.
402-J-233 \$1.39



No. 234.*
402-J-234 \$1.59



No. 235.*
402-J-235 \$1.39































































TRIPLE STAR.*
402-J-2010 \$2.49

*Fits large coupler.

**Tip does not work with coupler. Use with parchment or uncut bags only.























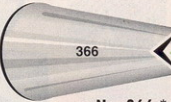











OPEN STAR TIPS

Star techniques and drop flowers; the finely cut teeth of 199 thru 364 create decorations with many ridges; use 6B and 8B with pastry dough too.

			No. 13. 402-J-13 79c				No. 22. 402-J-22 79c				No. 4B*. 402-J-4400 \$1.39
			No. 14. 402-J-14 79c				No. 32. 402-J-32 79c				No. 199. 402-J-199 \$1.39
			No. 15. 402-J-15 79c				No. 362. 402-J-362 \$1.39				No. 6B*. 402-J-6600 \$1.39
			No. 16. 402-J-16 79c				No. 363. 402-J-363 \$1.39				No. 8B**. 402-J-8800 \$1.59
			No. 17. 402-J-17 79c				No. 364. 402-J-364 \$1.39				No. 172.** 402-J-172 \$1.39
			No. 18. 402-J-18 79c				No. 2110 (1M)* 402-J-2110 \$1.39				
			No. 19. 402-J-19 79c								
			No. 20. 402-J-20 79c								
			No. 21. 402-J-21 79c								

LEAF TIPS

So realistic! Ideal for shell-motion borders too.

		No. 65s. 402-J-659 \$1.29			No. 113.* 402-J-113 \$1.39			No. 65. 402-J-65 79c
		No. 66. 402-J-66 79c						No. 67. 402-J-67 79c
		No. 68. 402-J-68 79c			No. 115.* 402-J-115 \$1.39			No. 69. 402-J-69 79c
		No. 73. 402-J-73 79c						No. 74. 402-J-74 79c
		No. 75. 402-J-75 79c			No. 366.* Leaves for larger flowers. 402-J-366 \$1.59			No. 349/352s. 402-J-349 \$1.29
		No. 352. 402-J-352 \$1.29						No. 326. 402-J-326 \$1.29
		No. 70. 402-J-70 79c						No. 112.** 402-J-112 \$1.39

*Fits large coupler.

**Tip does not work with coupler. Use with parchment or uncut bags only.

DECORATING TIPS GUIDE

All tips work with standard bags and couplers, unless otherwise indicated.



PRACTICE BOARD WITH PATTERNS SET
Includes stand and 20 full-size patterns. 9 x 6 in.
406-J-9464 \$6.99



TIPSAVER CASES
Small case holds 26 tips, large case holds 52 tips (tips not included).
Small 405-J-8773 \$4.9
Large 405-J-7777 \$6.9

DROP FLOWER TIPS

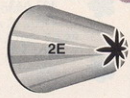
Small (106-225); medium (131-194); large (2C-1G) great for cookie dough too.



No. 106.
402-J-106
\$1.39



No. 190.**
402-J-190
\$1.59



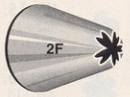
No. 2E.*
402-J-2005
\$1.39



No. 107.
402-J-107
\$1.39



No. 191.
402-J-191
\$1.39



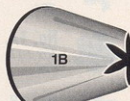
No. 2F.*
402-J-2006
\$1.39



No. 108.**
402-J-108
\$1.39



No. 193.
402-J-193.
\$1.39



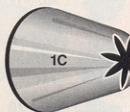
No. 1B.*
402-J-1002
\$1.59



No. 109.**
402-J-109
\$1.59



No. 194.**
402-J-194
\$1.59



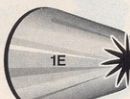
No. 1C.*
402-J-1003
\$1.59



No. 129.
402-J-129
\$1.39



No. 140.
402-J-140
\$1.59



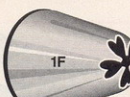
No. 1E.*
402-J-1005
\$1.59



No. 224.
402-J-224
\$1.39



No. 195.**
402-J-195
\$1.39



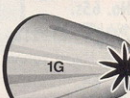
No. 1F.*
402-J-1006
\$1.59



No. 225.
402-J-225
\$1.39



No. 2C.*
402-J-2003
\$1.39



No. 1G.*
402-J-1007
\$1.59



No. 131.
402-J-131
\$1.39



No. 2D.*
402-J-2004
\$1.39

†For left-handed people

*Fits large coupler.

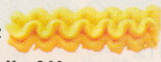
**Tip does not work with coupler.
Use with parchment or uncut bags only.

RUFFLE TIPS

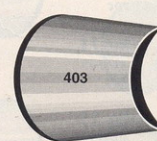
Plain, fluted, shell-border, special effects.



No. 86.
402-J-86
.79c



No. 340.
402-J-340 \$1.29



No. 403.**
402-J-403 \$1.59



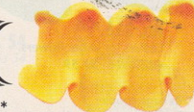
No. 87.†
402-J-87
.79c



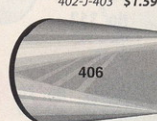
No. 401.
402-J-401
.99c



No. 88.†
402-J-88
.79c



No. 402.*
402-J-402 \$1.39



No. 406.*
402-J-406 \$1.59



No. 100.
402-J-100
.79c



No. 353.
402-J-353
\$1.29

PETAL TIPS

Realistic flower petals, dramatic ruffles, drapes, swags and bows.



No. 59s/59°. 402-J-594 79c



No. 59. 402-J-59 79c



No. 60. 402-J-60 79c



No. 61. 402-J-61 79c



No. 62. 402-J-62 79c



No. 64. 402-J-64 79c



No. 97. 402-J-97 79c



No. 101s. 402-J-1019 \$1.29



No. 101. 402-J-101 79c



No. 102. 402-J-102 79c



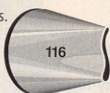
No. 103. 402-J-103 79c



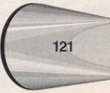
No. 104. 402-J-104 79c



No. 150. 402-J-150 \$1.39



No. 116.* 402-J-116 \$1.39



No. 121.* 402-J-121 \$1.39



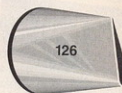
No. 123*. 402-J-123 \$1.39



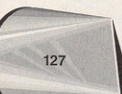
No. 124.* 402-J-124 \$1.39



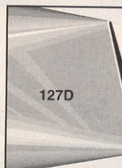
No. 125.* 402-J-125 \$1.39



No. 126.* 402-J-126 \$1.39



No. 127.* 402-J-127 \$1.39



No. 127D.**
(Giant Rose).
402-J-1274
\$1.59

*For left-handed people

**Fits large coupler.

**Tip does not work with coupler.

Use with parchment or uncut bags only.

BASKETWEAVE TIPS

44, 45 make smooth stripes; rest of basketweave tips make both smooth and ribbed stripes.



No. 48. 402-J-48 79c



No. 1D.** 402-J-1004 \$1.59



No. 2B.*
402-J-2002
\$1.39



No. 789 CAKE ICER.**
409-J-789 \$2.59

SPECIALTY TIPS

Shells, ropes, hearts, Christmas trees, ring candle holders!



No. 98.
402-J-98
79c



No. 347.
402-J-347
\$1.39



No. 136.
402-J-136
\$1.59



No. 77.
402-J-77
79c



No. 78.
402-J-78
79c



No. 83.
402-J-83
79c



No. 96.
402-J-96
79c



No. 79. 402-J-79 79c



No. 105. 402-J-105 79c



No. 80. 402-J-80 79c



No. 81. 402-J-81 79c



No. 250.* 402-J-250 \$1.59



No. 252.* 402-J-252 \$1.59



No. 95. 402-J-95 79c



FONDANT

The silky smooth look of rolled fondant is easy to achieve with Wilton Fondant products. Our Ready-To-Use Rolled Fondant gives you easy-to-shape fondant without mixing or mess. Wilton Fondant Smoothers and Roller help you achieve a perfect surface in no time.

Find out more about rolled fondant on page 106.

READY-TO-USE ROLLED FONDANT

No mixing necessary – ready to roll and shape! Pure white, covers cakes with a perfectly smooth iced surface. Easy to shape into beautiful borders, flowers and decorations. 24 oz. package covers an 8 in. 2-layer cake plus decorations. 710-J-2076 \$5.99

COVER CAKES IN 3 EASY STEPS!



ROLL out fondant, sized to your cake, on a smooth surface.



COVER your iced cake, gently lifting fondant over rolling pin and positioning.



SMOOTH with Glide Smoother, shaping to side of cake so that no puffed areas appear. Trim an excess with a sharp knife.



QUICK EASE ROLLER

Makes it easy to prepare small pieces of gum paste and fondant for cutting flowers and designs. Wooden roller fits comfortably in palm of hand. 1907-J-1202 \$4.99



EASY-GLIDE FONDANT SMOOTHERS

Essential tools for shaping and smoothing rolled fondant. 6 1/4 in. long x 3 1/4 in. wide. 1907-J-1005 Set/2 \$9.99

EMBOSSING SET

Just press stamps into fondant-covered cakes to emboss with elegant designs. Includes 6 embossers: ivy leaf, rose, bow, butterfly, teddy bear and heart; complete instructions and cake ideas.

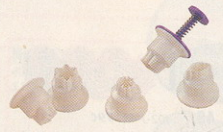
1907-J-1002 Set/7 \$9.99



FLORAL GARLAND SET

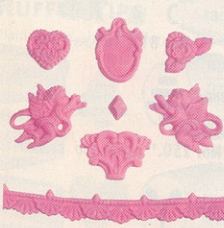
Quickly and easily cuts and positions fondant or gum paste flowers on cakes. Includes ejector, 5 cutters and instructions.

1907-J-1001 Set/7 \$9.99



FONDANT MOLD SETS

Just press fondant into molds, then release pretty designs to attach to your cake. Great for molded candy tool! Each set includes mold, knife/point tool for trimming and releasing and instruction book.



ROMANCE ACCENTS

Cherubs, flowers and beautiful borders for weddings and more; 8 designs.

1907-J-1006 Set/3 \$7.99



CLASSIC ACCENTS

Elegant swans, bows, butterflies for weddings and showers; 9 designs.

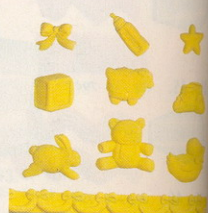
1907-J-1007 Set/3 \$7.99



PLANTER

Lovely vases, baskets and urns—add your own icing flowers or attach blossoms made with Wilton Floral Garden Ejector Set. 7 designs.

1907-J-1009 Set/3 \$7.99

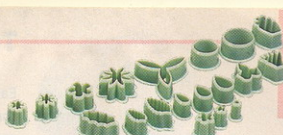
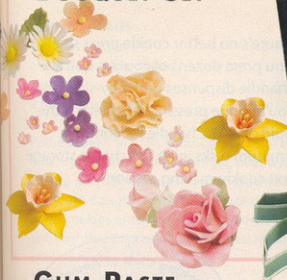


BABY ACCENTS

Cute designs for baby showers, 1st birthdays and Easter; 10 designs.

1907-J-1008 Set/3 \$7.99

BOUQUET SET



Cake Decorating

FLORAL COLLECTION FLOWER MAKING SET

Make incredibly lifelike gum paste flowers.

Full-color how-to book includes many arranging ideas and step-by-step instructions. Kit includes 24 plastic cutters, 1 leaf mold, 3 wood modeling tools, protector flap, instruction book and 2 foam squares for modeling.

1907-J-117 Set/32 \$19.99

Book only 907-J-117 \$8.99

GUM PASTE



GUM PASTE MIX

Just add water and knead. Workable, pliable dough-like mixture molds into beautiful flowers and figures. 1 lb. can. 707-J-124 \$4.99



GLUCOSE

Essential ingredient for making gum paste. Use with Wilton Gum-Tex™. 12 oz. 707-J-107 \$3.29



GUM-TEX™ KARAYA

Makes gum paste pliable, elastic, easy to shape. Flip-top 6 oz. can has a plastic resealable lid. 707-J-117 \$7.49

FLOWER MAKING ACCESSORIES



CONFECTIONERY TOOL SET

Invaluable tools for shaping, imprinting and stenciling – helping you achieve lifelike confectionery flowers. Ideal for shaping marzipan fruits, marking patterns in fondant cakes. Includes Dogbone, Umbrella, Shell, Ball and Veining tools. 1907-J-1000 Set/5 \$9.99



FLOWER FORMER SET

Dry icing leaves and flowers in a convex or concave shape. Three each of 1 1/2, 2 and 2 1/2 in. wide holders, 11 in. long. 417-J-9500 Set/9 \$5.99



STAMENS

Place in flower centers before drying for realistic looking blooms.

YELLOW 1005-J-7875 PK/144 \$1.49

WHITE 1005-J-102 PK/144 \$1.49

ROSE FLOWER SET

STEP-SAVING ROSE BOUQUET FLOWER CUTTER SET

Create gorgeous gum paste and fondant roses and forget-me-nots using cutters and book in this set. Cutters include large and small rose, rose leaf, calyx and forget-me-not.

1907-J-1003 Set/6 \$7.99



ORCHID FLOWER SET

ORCHID BOUQUET FLOWER CUTTER SET

Make exquisite gum paste and fondant orchids and stephanotis using the cutters and book in this set. Cutters include orchid throat, sepal, petal, ivy leaf, stephanotis petal and calyx.

1907-J-1004 Set/7 \$7.99





Cookie

SHOP

Why make plain cookies when it's so easy to make cookies with the Wilton touch? Wilton has dozens of fun-shaped cutters that help you make cookies just right for the occasion. Presses and tools that make preparation a snap. Lots of sizes and special theme sets for exciting gift assortments and cookie blossoms. Colorful sugars and gift boxes that add pizzazz.

CUTTERS

The world's biggest selection—and growing! Easy-handling Comfort Grip™ designs, sized right for cutting brownies, bread and more. Gleaming solid copper cutters, great for display. Long-lasting metal or child-safe plastic cutters in dozens of shapes. It's all here!

PRESSES

You haven't pressed cookies until you've used the Cookie Pro™. So comfortable and convenient to use, it's easy to see why we call it the world's best cookie press. Don't forget our classic Spritz that makes dozens of holiday cookies fast.

QUALITY PANS

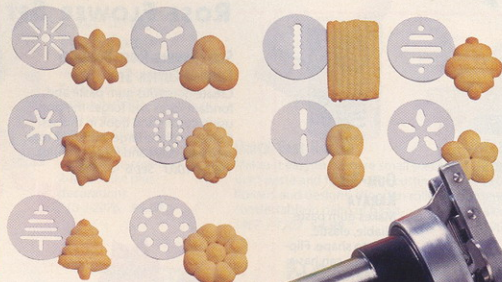
Bake cookies to perfection in Wilton aluminum pans. Look for unique shaped cookie pans for giant cookies and cookie pops—great ideas for parties and gifts.

THE COOKIE PRO™

Easy to use, easy to store. Feature for feature, there's no better cookie press than the Cookie Pro™. Its pump-action design lets you press dozens of cookies quickly and comfortably—an easy push down on the handle dispenses perfectly-shaped cookies without straining your hands. When you're done pressing, just detach the parts for quick cleanup, then reassemble and fold over the handle for compact storage. The Cookie Pro™ also includes ten aluminum disks in an attachable storage case to keep everything together until your next cookie-making session.

2104-4-4002 \$24.99

MAKES EXCITING SPRITZ COOKIES IN 10 POPULAR SHAPES



Pump action for greater efficiency and ease of use.

Ergonomically-designed Comfort Grip™ handle.

Side grips prevent hands from slipping.

Stainless steel barrel reduces sticking of dough and slides out for easy cleaning.

Heavy-duty construction of cast aluminum and stainless steel.



Attachable disk storage case—no more missing disks!



Fold-over handle stores away neatly in your kitchen drawer.

SPRITZ COOKIES

1 1/2 cups butter
1 cup granulated sugar
1 egg
2 tablespoons milk

1 teaspoon vanilla
1/2 teaspoon almond extract
3 1/2 cups all-purpose flour
1 teaspoon baking powder

Preheat oven to 375°. Thoroughly cream butter and sugar. Add egg, milk, vanilla, and almond extract; beat well. Stir together flour and baking powder; gradually add to creamed mixture, mixing to make a smooth dough. Do not chill. Place dough into cookie press and press cookies onto ungreased cookie sheet. Bake 10-12 minutes or until lightly browned around edges; remove cookies from sheet; cool on rack.

Makes 7-8 dozen cookies.

SPRITZ COOKIE PRESS SET

Easy-squeeze trigger action gives you professionally-shaped cookies. Includes 12 plastic disks in a variety of shapes.

2104-J-4000
Set/13 \$10.99

**SOLID COPPER CUTTERS**

The warmth and beauty of copper make these cutters ideal for displaying and adding that decorative touch to your kitchen. These beautiful, heirloom-quality copper cutters have smoothly rolled edges for that finishing touch.

Each approximately 5 1/2 in. diameter. \$6.99



FLEUR DE LIS
2308-J-3043

HEART
2308-J-3040

HEART & HAND
2308-J-3075

BUTTERFLY
2308-J-3041

MAPLE LEAF
2308-J-3045

STAR
2308-J-3002

DAISY
2308-J-3042

COMFORT GRIP™ CUTTERS

These easy-grip stainless steel cutters with extra-deep sides are perfect for cutting so many favorite foods into spectacular shapes. Ideal for brownies, biscuits, sandwiches, sheet cakes, cheese, crispy rice treats, fudge and much more. The cushion grip gives you comfortable control even when cutting into thick desserts. Recipe included.

Each approximately 4 x 4 x 1 3/4 in. deep. \$2.99



TIERED CAKE
2310-J-623

HEART
2310-J-616

BUTTERFLY
2310-J-614

STAR
2310-J-605

TEDDY BEAR
2310-J-609

DAISY
2310-J-619

SQUARE CRINKLE
2310-J-611

ROUND
2310-J-608

FLOWER
2310-J-613

TULIP
2310-J-621

See terrific craft projects using Comfort Grip™ cutters on-line! Make beanbags, bookmarks, magnets and more, with instructions, at www.wiltonyearbook.com

METAL CUTTER SETS

Put variety in your cookie making with fun multi-shape sets. From flowers to animals, there are styles to please everyone.



FRUIT CUTTER SET

Bake up a cornucopia of cookie shapes. Includes pineapple, apple, peach, pear, watermelon and grape bunch cutters. Recipe included. Sizes approximately 3 in. 2308-J-1234 Set/6 \$4.99



BASIC CUTTER SET

A cookie shape for every occasion. Includes crinkle diamond, flower, half moon, heart, star and geometric cutters. Recipe included. Sizes approximately 3 in. 2308-J-1235 Set/6 \$4.99



ANIMALS CUTTER SET

More fun than a trip to the zoo! Includes lion, cat, horse, dove, pig and duck cutters. Recipe included. Sizes approximately 3 in. 2308-J-1236 Set/6 \$4.99



HEARTS CUTTER SET

Love comes in all shapes and sizes. Includes 7 different heart cutter designs from stylized to traditional. Recipe included. Sizes range from 1 1/2 to 3 in. 2308-J-1237 Set/7 \$4.99



STARS NESTING CUTTER SET

Become star-struck! Nesting metal star cutters are great for everyday and holiday use. Recipe included. Largest cutter is approximately 5 in. 2308-J-1215 Set/4 \$4.49



BLOSSOM NESTING CUTTER SET

Cut pretty flowers in four sizes, great for cookies, sandwiches, appetizers. Tin-plated steel. Recipe included. Largest cutter is 5 in. wide. 2308-J-1204 Set/4 \$4.49



FROM THE HEART NESTING CUTTER SET

Nesting metal cutters give you a great variety of sizes and two crinkled shapes. Recipe included. Largest cutter is approximately 5 in. 2308-J-1203 Set/4 \$4.49



NOAH'S ARK MINI METAL CUTTER SET

Perfect size for lunch box cookies, gift baskets and crafts, they cut cleanly and release with ease. Each shape is approximately 1 1/2 in. 2308-J-1206 Set/6 \$2.99



GEOMETRIC CRINKLE MINI METAL CUTTER SET

Built to last, they cut cleanly and release with ease. Each shape is approximately 1 1/2 in. 2308-J-1205 Set/6 \$2.99

METAL CUTTERS

The classic metal cutter was Grandma's favorite... but she never had all these fun shapes! Metal cutters from Wilton are built to last through years of cookie making; they cut cleanly and release with ease. Each shape is approximately 3 in. .69



STAR
2308-J-1008



GINGERBREAD BOY
2308-J-1002



HEART
2308-J-1003



BELL
2308-J-1006



DAISY
2308-J-1007



CHICK
2308-J-1000



CIRCLE
2308-J-1010



SHAMROCK
2308-J-1011



OAK LEAF
2308-J-1013



HOLLY LEAF
2308-J-1014



FISH
2308-J-1017



CROSS
2308-J-1018



ACORN
2308-J-1020



MAPLE LEAF
2308-J-1021



BEAR
2308-J-1009



GINGERBREAD GIRL
2308-J-1022



BUTTERFLY
2308-J-1015

NESTING CUTTER SETS



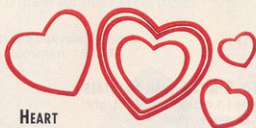
TEDDY BEAR

From cub to grizzly size! 1 3/4 to 6 3/4 in. long; 1 3/8 to 4 7/8 in. wide.
2304-J-1520 Set/4 \$2.99



BLOSSOM

Create pretty blooms with plastic cutters in sizes from 1 1/2 to 4 1/2 in.
2304-J-116 Set/6 \$2.99



HEART

Great for tracing valentines! 1 1/2 to 4 1/8 in.
2304-J-115 Set/6 \$2.99



STAR

For crafts, cookies; patterns in your iced cake. 1 5/8 to 4 5/8 in.
2304-J-111 Set/6 \$2.99

Cookie

CUTTERS AND CUTTER SETS

COOKIE CUTTERS

With our large variety of brightly-colored cutter shapes, the making is as much fun as the eating! Child-safe design means kids can have a great time helping. And remember all the fun ways to use our cutters – for bread shapes, stencils, sun catchers and so much more.

Each approximately 3 in. wide x 4 in. long. .69



TEDDY BEAR
2303-J-133



DINOSAUR
2303-J-112



FISH
2303-J-128



FLOWER
2303-J-117



FOUR-LEAF CLOVER
2303-J-134



DOG BONE
2303-J-123



PUPPY
2303-J-137



HAND
2303-J-147



FOOT
2303-J-113



GIRL
2303-J-120



BOY
2303-J-124



HEART
2303-J-100



STAR
2303-J-135



CIRCLE
2303-J-161



ICE CREAM CONE
2303-J-111



CAT
2303-J-118



DUCK
2303-J-148



BELL
2303-J-125



BUTTERFLY
2303-J-116



CROSS
2303-J-141



6 Pt. STAR
2303-J-122



LOCOMOTIVE ENGINE
2303-J-139



SAILBOAT
2303-J-129



AIRPLANE
2303-J-101



ALPHABET SET

Letter-perfect cookies, gelatin treats, cheese, sandwiches; play and craft and school projects. Each plastic letter is 2 x 1 1/8 in.
2304-J-1521 Set/26 \$8.99

ROLL-OUT COOKIE RECIPE

- | | |
|--------------|---------------------------|
| 1 cup butter | 1 teaspoon vanilla |
| 1 cup sugar | 2 teaspoons baking powder |
| 1 large egg | 3 cups flour |

Preheat oven to 400° F. In a large bowl, cream butter and sugar with an electric mixer. Beat in egg and vanilla. Mix baking powder and flour, add one cup at a time, mixing after each addition. The dough will be very stiff; blend last flour in by hand (if dough becomes to stiff, add water, a teaspoon at a time). Do not chill dough. Divide dough into 2 balls. On a floured surface, roll each ball into a circle approximately 12 inches in diameter and 1/8 in. thick. Dip cutters in flour before each use. Bake cookies on an ungreased cookie sheet on top rack of oven for 6-7 minutes or until cookies are lightly browned. Makes 20-24 average size cookies. **Note:** Dough can be tinted with icing color. Add small amounts until desired color is reached. **For chocolate cookies:** Stir in 3 ounces melted, unsweetened chocolate.

GRANDMA'S GINGERBREAD RECIPE

- | | |
|-----------------------------------|---------------------------------|
| 5 to 5 1/2 cups all-purpose flour | 1 teaspoon cloves |
| 1 teaspoon baking soda | 1 cup shortening |
| 1 teaspoon salt | 1 cup sugar |
| 2 teaspoons ginger | 1 1/2 cups unsulfured molasses* |
| 2 teaspoons cinnamon | 2 eggs beaten |
| 1 teaspoon nutmeg | |

Preheat oven to 375° F. Thoroughly mix flour, soda, salt and spices. Melt shortening in large saucepan. Cool slightly. Add sugar, molasses and eggs; mix well. Add four cups dry ingredients and mix well.

Turn mixture onto lightly floured surface. Knead in remaining dry ingredients by hand. Add a little more flour, if necessary, to make firm dough. Roll out on a lightly floured surface to 1/4 in. thickness for cutout cookies. Bake on ungreased cookie sheet. Small and medium-sized cookies for 6-10 minutes, large cookies for 10-15 minutes. One recipe of this gingerbread dough will yield 40 average-size cookies.

Note: If you're not going to use your gingerbread dough right away, wrap it in plastic and refrigerate. Refrigerated dough will keep for a week, but be sure to remove it 3 hours prior to rolling so it softens and is workable.

* You may substitute molasses with 1 1/2 cups light corn syrup.

COOKIE SUGARS

Brighten up plain cookies fast with our colorful decorating sugars. Just sprinkle these extra-fine sugars on cookies before baking. Controlling the flow is easy with the flip-top shaker bottle. Certified Kosher, 4.4 oz.



BRIGHTS 4-MIX SUGAR CRYSTALS

Contains 1.1 oz. each Yellow, Light Green, Lavender, Pink.
710-J-651 \$4.99

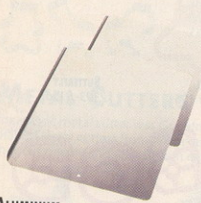


PRIMARY 4-MIX SUGAR CRYSTALS

Contains 1.1 oz. each Red, Dark Green, Blue, Yellow.
710-J-650 \$4.99

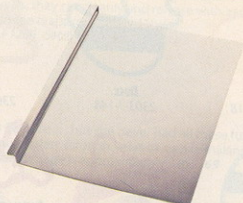


COOKIE SHEETS



ALUMINUM

10 x 15 x 1/4 in. deep
2105-J-1265 \$7.49
12 1/2 x 16 1/2 in.
2105-J-2975 \$11.99



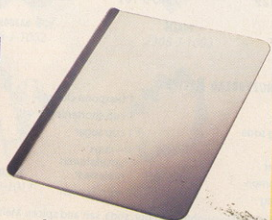
JUMBO ALUMINUM

Big enough to bake a whole batch!
14 x 20 in. 2105-J-6213 \$15.99



NON-STICK INSULATED

No need to worry about burned bottoms or sticking. Non-stick steel.
13 x 17 in. 2105-J-3644 \$15.99



INSULATED ALUMINUM

Two quality aluminum layers sandwich an insulating layer of air for perfect browning without burning.
13 x 17 in. 2105-J-2644 \$15.99

SUGAR COOKIES

1/2 cup butter
1 cup sugar
1 egg
1 teaspoon baking powder

1 1/2 cups flour
1 tablespoon milk
1/2 teaspoon vanilla
1/4 teaspoon salt

Preheat oven to 375°. Cream butter and sugar, add egg and mix. Add remaining ingredients and mix until smooth. Refrigerate dough 2 hours. Roll out dough 1/4 in. thick on lightly floured surface, dip cutters into flour before each use. Place on ungreased cookie sheet. Bake 12-15 minutes until lightly browned. Place on cooling rack for 5 minutes, remove from sheet and cool.

POURED COOKIE ICING

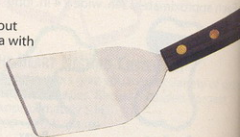
This icing dries to a shiny, hard finish. Great to use for icing or to outline and fill with tip 2 or 3.

1 cup sifted confectioners' sugar
2 teaspoons milk
2 teaspoons light corn syrup

Place sugar and milk in bowl. Stir until mixed thoroughly. Add corn syrup and mix well. For filling in areas, use thinned icing (add small amounts of light corn syrup until desired consistency is reached).

COOKIE SPATULA

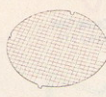
Precisely angled to remove even delicate cookies from pan without breakage. Stainless steel spatula with riveted rosewood handle.
417-J-470 \$3.99



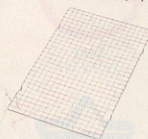
COOLING GRIDS

NICKEL-PLATED

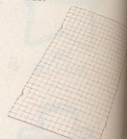
Sturdy design will never rust. Great selection of popular sizes.



13 in. ROUND
2305-J-130 \$6.99



10 x 16 in.
2305-J-128 \$4.99



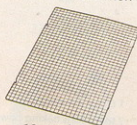
14 1/2 x 20 in.
2305-J-129 \$7.99

NON-STICK

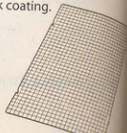
Cookies and cakes won't crack with our slick non-stick coating.



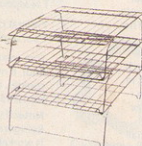
13 in. ROUND
2305-J-230 \$8.49



10 x 16 in.
2305-J-228 \$7.99



14 1/2 x 20 in.
2305-J-229 \$11.99



3 PC. STACKABLE CHROME-PLATED

Use singly or stack to save space while cooling three batches of cookies at the same time. Individual grids 13 1/2 x 9 1/2 x 3" high; stacked grids, 13 1/2 x 9 1/2 x 9 1/4 in. high.
2305-J-151 \$11.99



COOKIE POPS BAKEWARE

Cookie treats on a stick are so easy! Just press cookie dough into pan, insert a cookie stick, then bake, cool and decorate. Create your own cookie blossoms for that special someone; also great for rice cereal treats and candy.

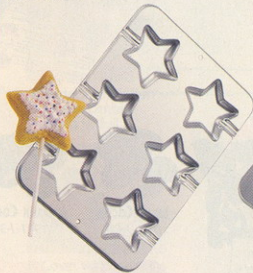
Recipe included. Each pan makes 6 individual treats, 3 1/2 in. diameter x 1 1/4 in. deep. Aluminum. \$7.99



Blossom Cookie Treat Pan
2105-J-8109



Round Cookie Treat Pan
2105-J-8105



Star Cookie Treat Pan
2105-J-8102



Heart Cookie Treat Pan
2105-J-8104



COOKIE TREAT STICKS
For fun cookie pops.
6 in. 1912-J-9319 Pk./20 \$1.99
8 in. 1912-J-9318 Pk./20 \$2.99



CHOCOLATE CHUNK COOKIES RECIPE

2 1/2 cups old fashioned or quick oats, uncooked
2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup unsalted butter
1 cup granulated sugar
1 cup packed brown sugar
2 eggs
1 teaspoon vanilla
12 ounces semi-sweet or milk chocolate, coarsely chopped
1 1/2 cups coarsely chopped walnuts.

Place small amount of oats in blender container; process until powdered. Repeat until all oats are powdered. Combine powdered oats, flour, baking powder, baking soda and salt; mix well. Beat butter and sugars with electric mixer until light and fluffy. Blend in eggs and vanilla. Add dry ingredients to sugar mixture; mix well. Stir in chocolate and walnuts. Chill at least 1 hour. Form heaping tablespoons of mixture into golf ball-size balls; place 2 inches apart on ungreased cookie sheet. Bake at 375° 10-12 minutes or until lightly browned. Remove cookies to wire rack and cool.

Makes about 4 dozen.

CLEAR TREAT BAGS
6x4 in. Each pack contains 25 bags and 25 ties.
1912-J-1240
Pk./25 \$1.89

GIANT COOKIE PANS

Our Giant Cookie Pans help you create a jumbo pan cookie in a shape that will be a big hit for any occasion. Specially designed for one package of refrigerated dough, they are also great for brownies and pizza!

Each shape is approximately 1 1/4 in. deep and can be used with recipes that call for a standard 13 x 9 in. pan. Aluminum. \$5.99



ROUND
2105-J-6201



HEART
2105-J-6203



Candy

SHOP

Only Wilton makes candy so easy for everyone to make. In fact, using our Candy Melts® and Molds you can make fantastic-looking candy in 3 easy steps—just melt, mold and serve!

CANDY MELTS®

The key to easy candy making. Fast melting, smooth texture and great taste make Candy Melts your most convenient option for molding. Check out all the great colors and flavors!

FILLINGS & FLAVORS

Think of the candy box you could put together! Wilton has the most popular tastes—from chocolate and raspberry crème centers to caramel and mocha flavorings.

CANDY MOLDS

Dozens of exciting designs—classic truffles, flowers, animals and more—to bring out your candy creativity. Unmatched detail makes Wilton molds foolproof.

TOOLS & ACCESSORIES

Whether you're dipping, pouring or painting in colors, Wilton has the time-saving tools you need. Pretty wraps and boxes lend a professional touch.



CANDY MAKING FOR BEGINNERS

You'll be amazed at the fantastic candies you can make using this book. Luscious coconut clusters. Theme lollipops for any occasion. Molded candy cups. Personalized candy plaques. The possibilities are endless, using the great selection of Wilton Candy Melts® and Candy Molds. The Beginner's Guide shows you how, step-by-step, so you will make great-looking candies your very first time. It's a great new way to add fun to parties and create impressive gifts. The Beginner's Guide has everything you need to start making candy like a pro:

- Easy ways to melt perfectly every time
- Painting color details in candy
- How to make classic crème-filled and dipped candies
- 20 incredible candy ideas—all made in a few easy steps!
- Great gift and favor ideas

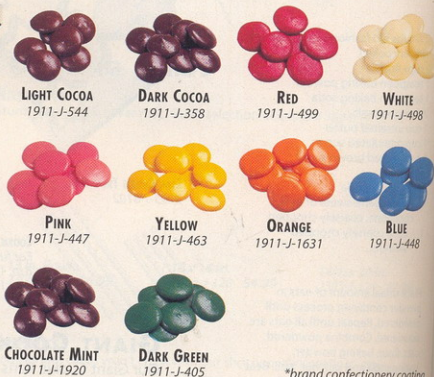
Full color; 40 pages.
902-J-1231
\$3.99



CANDY MELTS®*



Versatile, creamy, easy-to-melt wafers are ideal for all your candy making—molding, dipping or coating. Their delicious taste can be varied with our Candy Flavors. Colors are vanilla flavored: Light and Dark Cocoa are all natural, cocoa flavor. Certified Kosher. 14 oz. bag. **\$2.50**



*brand confectionery coating

FRUIT-FLAVORED CANDY MELTS®

Add delicious variety to your candy-making with these exciting fruit flavors. You'll love the true fruit taste, which works with candy or nut centers. Great colors for your seasonal candies!

Certified Kosher. 14 oz. bag. **\$2.50**



FLAVORINGS

It's so easy to add luscious new tastes to your homemade candy. Just a few drops of our concentrated flavors mixed into melted Candy Melts create a taste sensation.
1/4 oz. bottles. **\$2.49 ea.**

MOCHA
1913-J-1030

ORANGE
1913-J-1032

LEMON
1913-J-1033

RUM
1913-J-1034

CARAMEL
1913-J-1035

RASPBERRY
1913-J-1036

new



CANDY FLAVORS SET

Add your favorite taste – Peppermint, Cherry, Cinnamon and Creme De Menthe. 1/4 oz. bottles.
1913-J-1029 Set/4 **\$5.49**

CANDY COLORS

new



GARDEN CANDY COLORS SET

Create pretty pastel colors! Concentrated oil-based color blends beautifully into Wilton Candy Melts®. Contains Pink, Green, Violet and Black: 1/4 oz. jars.
1913-J-1298 Set/4 **\$3.99**



PRIMARY CANDY COLORS SET

Concentrated oil-based color blends beautifully into Wilton Candy Melts®. Contains Yellow, Orange, Red and Blue: 1/4 oz. jars.
1913-J-1299 Set/4 **\$3.99**

CREME CENTERS

Now delectable creme-filled candies are easy as can be. Only Wilton has smooth, luscious creme centers in an easy-to-use tube. Just squeeze your favorite flavor into a candy shell, then seal. Made from premium ingredients for unsurpassed taste. Each tube makes 16-20 candies. **\$3.49**

FILLED CANDY IS EASY!



1. Make a shell



2. Squeeze in Wilton Creme Center, filling 1/2 full.



3. Cover with melted candy to top edge of mold. Refrigerate.

Chocolate
6 1/4 oz. 1911-J-501

Chocolate Mint
6 1/4 oz. 1911-J-1904

Raspberry
5 1/4 oz. 1911-J-503

Vanilla
6 1/4 oz. 1911-J-502



CLASSIC CANDY MOLDS

Wilton has a great selection of traditional shapes for creating elegant candy gift boxes and party trays. For luscious filled candies or popular mint patties, our well-defined molds help you turn out perfect candy every time.



CORDIAL CUPS

Mold a candy "glass" to serve dessert liqueurs! Or, fill with whipped cream and add to cocoa or coffee. 6 cavities, 1 design. 2115-J-1535 **\$1.99**



TUXEDO TRUFFLES

9 cavities, 1 design.
2115-J-1548 **\$1.99**



FANCY CHOCOLATES

14 cavities, 1 design.
2115-J-1523 **\$1.99**



CLASSIC MINI BARS

14 cavities, 1 design.
2115-J-1723 **\$1.99**



PEANUT BUTTER CUPS

10 cavities, 1 design.
2115-J-1522 **\$1.99**



DEEP HEART TRUFFLE

7 cavities, 1 design.
2117-J-100 **\$1.99**



ROSES

12 cavities, 3 designs.
2115-J-1713 **\$1.99**



TRUFFLES

12 cavities, 1 design.
2115-J-1521 **\$1.99**



GIFT TRUFFLES

13 cavities, 1 design.
2115-J-1728 **\$1.99**



CLASSIC MINT DISCS

16 cavities, 1 design.
2115-J-1731 **\$1.99**

NOVELTY CANDY MOLDS

More fun shapes and greater detail make Wilton Candy Molds the world's favorite way to create candy. Look at the variety! You can do it all, from exciting kids' party treats to elegant wedding & shower favors. Molding and coloring couldn't be easier, when you use Wilton Candy Melts®. Look for terrific design ideas and molding instructions on every mold package.

www.
candy.wilton
.com



BABY ANIMALS
8 cavities, 8 designs.
2115-J-1538 \$1.99



BUG BUDDIES
8 cavities, 8 designs.
2115-J-1732 \$1.99



ROSES & BUDS
9 cavities, 1 design.
2115-J-1708 \$1.99



BRIDE & GROOM
10 cavities, 2 designs.
2115-J-1519 \$1.99



BABY ARRIVAL
12 cavities, 8 designs.
2115-J-1727 \$1.99



MINI BABY ICONS
20 cavities, 5 designs.
2115-J-1537 \$1.99



PARTYSAURUS
7 cavities, 2 designs.
2115-J-1525 \$1.99



WEDDING CAKES
6 cavities, 2 designs.
2115-J-1517 \$1.99



BABY SHOWER
11 cavities, 4 designs.
2115-J-1710 \$1.99



PLANES, TRAINS, AUTOMOBILES
6 cavities, 6 designs.
2115-J-1515 \$1.99



WEDDING SHOWER
10 cavities, 5 designs.
2115-J-1711 \$1.99



BABY CIGARS
8 cavities, 2 designs.
2115-J-1511 \$1.99



SEA FRIENDS
6 cavities, 6 designs.
2115-J-1526 \$1.99



HEARTS
15 cavities, 1 design.
2115-J-1712 \$1.99



NOAH'S ARK
7 cavities, 4 designs.
2115-J-1518 \$1.99



SPACE MISSION
8 cavities, 6 designs.
2115-J-1536 \$1.99



HEART LOLLIPOPS
8 cavities, 2 designs.
2115-J-1709 \$1.99



PLAY TOYS
8 cavities, 6 designs.
2115-J-1520 \$1.99



TEA PARTY
7 cavities, 4 designs.
2115-J-1513 \$1.99



SMILEY FACE
9 cavities, 1 design.
2115-J-1715 \$1.99



BALLERINA PRINCESS
8 cavities, 5 designs.
2115-J-1514 \$1.99



SPRINGTIME TREATS
8 cavities, 8 designs.
2115-J-1716 \$1.99



PARTY TIME
8 cavities, 6 designs.
2115-J-1516 \$1.99



FLOWER POWER
9 cavities, 1 design.
2115-J-3055 \$2.29



FLOWER POWER
9 cavities, 1 design.
2115-J-3055 \$2.29

CHOCOLATE SPOONS

Turn an ordinary cup of coffee into a mocha delight! These chocolate-coated spoons are a delight to make, use, or give as gifts. Choose the kit or the mold, then add Wilton Candy Melts® and Candy Flavors to create your own taste sensations.



DIPPED SPOONS KIT

Includes 6 plastic spoons, 6 bags, 6 twist ties and instructions.
1904-J-1192 \$1.49



DIPPED SPOONS MOLD

Use with your own spoons. Contains mold with 1 design and 6 cavities, and instructions.
2115-J-1722 \$1.99

SQUEEZE BOTTLES

MELTING/DECORATING SQUEEZE BOTTLES

Melt candy with ease, then fill your mold with no mess! Our convenient bottles now are available in three sizes so you can melt just the amount of Candy Melts you need. Melt candy right in the bottle, then squeeze out into molds. Great way to store and reheal leftover candy.

new



Mini - 6 oz Pk/2
1904-J-1166
\$1.99



Regular - 12 oz
1904-J-1189
\$1.69

new



Large - 16 oz
1904-J-1167
\$1.99



Candy

CANDY ACCESSORIES

new



METAL DIPPING SET

Professional-quality stainless steel with wooden handles.
8 3/4 in. long.
1904-J-925
\$9.99



CANDY DIPPING SET

Easy-handling spoon and fork, each with wooden handles.
7 3/4 in. long.
1904-J-800
Set/2 \$2.99



DECORATOR BRUSH SET

Plastic, durable bristles, easy-to-grip handle.
2104-J-9355 Set/3
\$1.49



CANDY MELTING PLATE

Microwave-melt up to 11 Candy Melts colors at one time for less mess! Non-slip grip edge. Includes decorating brush.
1904-J-8016 \$2.99



EASY-POUR FUNNEL

Push-button controls flow of candy.
5 x 4 in., nylon.
1904-J-552 \$3.99



CANDY THERMOMETER

Precise measurement essential for preparing hard candy, nougat, more.
1904-J-1200 \$14.99

ACCESSORIES



FOIL WRAPPERS

Bright, shiny coverings for candy and lollipops! 4 x 4 in. squares.
Pk/50 \$1.99

Dark Blue 1904-J-1204
Red 1904-J-1198
Gold 1904-J-1197
Purple 1904-J-1205
Silver 1904-J-1196



TRUFFLE BOXES

Pretty diamond design is a memorable way to give your delicious homemade truffles. Lock-close top forms a perfect "bow". Holds 2-3 pieces of candy. Assorted colors.
1904-J-1183 Pk/4 \$2.50

CANDY GIFT BOXES

For attractive gift-giving and fresher storage. Classic print; holds 1 1/2 lb.
1904-J-1184 Pk/3 \$3.50

GOLD ELASTIC TIES

Pretied with a bow. Use with Candy Gift Boxes.
1904-J-1186 Pk/5 \$1.19



CANDY BOX LINERS

Padded paper liners cushion candy and prevent breakage. Use with Candy Gift Boxes.
1904-J-1191 Pk/4 \$1.49



CANDY CUPS

Crisply-pleated, just like professionals use. White glassine-coated paper.
1 in. diam. 1912-J-1243
Pk/100 \$1.29
1 1/4 in. diam. 1912-J-1245
Pk/75 \$1.39



LOLLIPOP STICKS

Sturdy paper sticks in 4 sizes.
4 in. 1912-J-1006 Pk/50 \$1.99
6 in. 1912-J-1007 Pk/35 \$1.99
8 in. 1912-J-9320 Pk/25 \$1.99
11 3/4 in. 1912-J-1212 Pk/20 \$3.99



CLEAR TREAT BAGS

Lets your fun candy and cookie treats show through! 3 x 4 in.
1912-J-2347
Pk/50 \$2.69



LOLLIPOP WRAPPING KIT

Cover your candy lollipops for gift-giving and special treats! Contains 18 sticks, 18 bags, 18 twist ties.
1904-J-1193 \$1.89

CANDY MOLDS
LOLLIPOP MOLDS
TOOLS
ACCESSORIES



Party SHOP

You can see the difference when you decorate the party with Wilton products. Wilton designs are simply more fun. We're fussy about color. Demanding about detail. Uncompromising on quality. All you need to do is pick your theme. We have everything from baking cups to candles that will dress up your treats instantly—and give everybody a smile.

CUPCAKES

Everyone knows how easy cupcakes are—but Wilton products make them the highlight of the party. Choose baking cups and icing decorations in lots of fun themes, including new Doll designs. Don't forget our ready-to-use decorator icing and sprinkles for even more excitement.

CANDLES & TOPPERS

No one pays more attention to detail. Our shaped candles are hand-painted for greater realism and clean-burning to keep their fun shape. Wilton toppers, in fun themes like sports and animals, have a great hand-carved look, with true-to-life poses that make cakes more exciting!

BAKING CUPS

It couldn't be easier to dress up a cupcake! Just put 'em together with Wilton Baking Cups and Icing Decorations in your favorite themes. Our colorful designs make cupcakes more fun to eat. Wilton Icing Decorations are Certified Kosher, in edible shapes. Wilton Baking Cups are ideal for holding party candy and nuts, too. Made of grease-resistant, microwave-safe paper unless otherwise noted.



new



DOLLS
Standard
415-J-377
Pk./50 \$1.49

new



SPRING TIME
Standard
415-J-378
Pk./50 \$1.49
Mini 415-J-358
Pk./75 \$1.49

new



CONGRATULATIONS
Standard
415-J-376
Pk./50 \$1.49



PARTY TIME
Standard
415-J-258
Pk./50 \$1.49



CONSTRUCTION
Standard
415-J-263
Pk./50 \$1.49



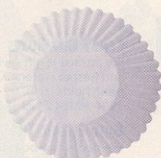
HEARTS
Standard 415-J-210
Pk./50 \$1.49
Mini 415-J-310
Pk./75 \$1.49



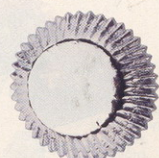
HEART TO HEART
Standard 415-J-273
Pk./50 \$1.49
Mini 415-J-353
Pk./75 \$1.49

SOLID COLORS

Wilton Baking Cups are ideal for holding party candy and nuts, too. Made of grease-resistant, microwave-safe paper unless otherwise noted.



WHITE \$1.49
Jumbo 415-J-2503 Pk./50
Standard 415-J-2505 Pk./75
Mini 415-J-2507 Pk./100



SILVER FOIL \$1.49
Standard 415-J-207
(24 pure aluminum/24 paper)
Bon Bon 415-J-307
(36 pure aluminum/36 paper)



GOLD FOIL \$1.49
Wax-laminated paper on foil.
Standard 415-J-206 Pk./24
Bon Bon 415-J-306 Pk./75

PETITE LOAF CUPS

Ideal for gift or brunch breads. Grease-resistant microwave-safe paper. Fits Petite Loaf Pan shown on p. 182.



RED FOIL
Wax-laminated paper on foil.
415-J-106 Pk./24 \$1.49



GOLD FOIL
Wax-laminated paper on foil.
415-J-452 Pk./24 \$1.49



WHITE
415-J-450 Pk./50 \$1.49

NUT & PARTY CUPS



White Mini
(1 1/4 oz.)
415-J-500
Pk./36 \$1.69



White Standard
(3 1/4 oz.)
415-J-400
Pk./24 \$1.69

PARTY BAGS

Wrap up cookies, candies, favors and more with color and fun! Contains 20, 4 x 9 1/2 in. bags and 20 twist ties except where noted.



BEARS & HEARTS
1912-J-2229 Pk./20
\$1.89

CLEAR (not shown)
1912-J-1240 Pk./25
\$1.89



CONGRATULATIONS
1912-J-1242 Pk./20
\$1.89

ICING DECORATIONS

new

DOLLS
Bright smiling faces are perfect for topping cupcakes, cookies and ice cream. Mint-flavored. Certified Kosher.
710-J-240 Pk./8 \$2.09



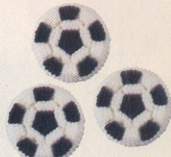
BABY
710-J-468
Pk./9 \$2.09



BASEBALL MITT
710-J-475
Pk./9 \$2.09



BASKETBALL
710-J-476
Pk./9 \$2.09



SOCCER BALL
710-J-477
Pk./9 \$2.09



FOOTBALL
710-J-478
Pk./9 \$2.09



RACE CAR
710-J-356
Pk./9 \$2.09



CONSTRUCTION
710-J-472
Pk./9 \$2.09



PARTY TIME
710-J-470
Pk./9 \$2.09



MESSAGE HEARTS
710-J-463
Pk./9 \$2.09



MINI HEART
710-J-524
Pk./9 \$2.09



PETITE HEART
710-J-840
Pk./12 \$2.09

ICING DECORATION SETS



NOAH'S ARK
710-J-465 Pk./9
\$2.09

HAPPY BIRTHDAY

ALPHABET/NUMERALS
710-J-494 Pk./70 \$2.09

HAPPY BIRTHDAY

SCRIPT ALPHABET
710-J-546 Pk./62 \$2.09



YELLOW PETITE FLOWERS
710-J-232 Pk./15 \$1.89



PINK PETITE FLOWERS
710-J-238 Pk./15 \$1.89

Party

BAKING CUPS

ICING DECORATIONS

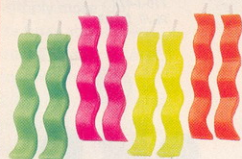


CANDLES

It's time to lose those outdated candles. Update your party with Wilton Candles in fashion colors. We have 3 exciting color palettes to choose from – hot, cool and rainbow – designed to coordinate with today's most popular party looks. Whether you're icing the cake in a cool pastel or an electric neon, Wilton has the perfect shade to match. Find your favorite colors in a great selection of classic and novelty shapes.



HOT COLOR CANDLES



CRINKLES

Bright colors and fun zigzag shapes enliven any party.
2 1/4 in. high.
2811-J-767 PK/8 \$2.99



STARS

Honor the star of the party with these bold shapes.
2 in. high.
2811-J-770 PK/4 \$2.99



JUMBO CRAYONS

Childhood classics!
3 1/2 in. high.
2811-J-282 PK/8 \$1.49



COMBO PACK

Includes 18 Celebration candles, 10 "Trick" relighting candles in each package; 2 1/2 in. high.
2811-J-228 PK/28 \$1.49



TRIANGLE "TRICK" SPARKLER

Timeless fun in a cool triangle shape. Blow 'em out – they relight! 2 1/2 in. high.
2811-J-276 PK/9 .99



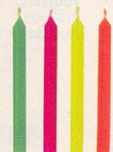
WAVY "TRICK" SPARKLER CANDLES

Handcrafted with cool curves. 2 1/4 in. high.
2811-J-270 PK/10 \$1.99



GLITTER

Shimmering fun! Candleholders included. 3 in. high.
2811-J-279 PK/10 .99



ROUNDS

Classic candles in a rainbow of colors. 2 1/2 in. high.
2811-J-225 PK/24 .69



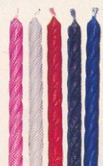
PARTY THINS

8 in. high.
2811-J-237 PK/20 .99

ASSORTED CANDLES

CELEBRATION CANDLES

Classic spirals in a rainbow of colors.
2 1/2 in. high.
Pink 2811-J-213
White 2811-J-207
Red 2811-J-209
Black 2811-J-224
Blue 2811-J-210
PK/24 .69



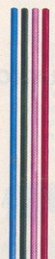
ASSORTED CELEBRATION CANDLES

Classic spirals in fun two-tones.
2 1/2 in. high.
2811-J-215
PK/24 .69



SILVER AND GOLD

2 1/4 in. high.
Silver 2811-J-9123
Gold 2811-J-9122
PK/10 \$1.49



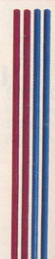
SLENDERS

6 1/2 in. high.
2811-J-1188
PK/24 .79



TRICK SPARKLERS

A birthday trick everyone loves. Blow 'em out – they relight!
6 1/2 in. high.
2811-J-1230
PK/18 .99



RED & BLUE TRICK SPARKLERS

Plays "Happy Birthday To You".
4 1/4 in. high.
2811-J-1231
\$3.69

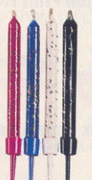


MUSICAL CANDLE

Plays "Happy Birthday To You".
4 1/4 in. high.
2811-J-1231
\$3.69

GLITTER

Candleholders included.
3 in. high.
Pink 2811-J-244
Blue 2811-J-246
White 2811-J-248
Black 2811-J-247
PK/10 .99



"TRICK" CANDLES

A birthday trick everyone loves. Blow 'em out – they relight!
2 1/2 in. high.
Assorted Colors
White, Yellow, Pink, Blue 2811-J-220
Black 2811-J-1220
PK/10 .99



PURPLE/PINK CANDYSTICK CANDLES

Just like old-fashioned candysticks.
2 1/2 in. high.
2811-J-801
PK/10 \$1.99

COOL COLOR CANDLES

**CRINKLES**

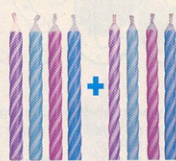
Bright colors and fun zigzag shapes enliven any party.
2 1/4 in. high.
2811-J-768 Pk./8 \$2.99

**STARS**

Honor the star of the party with these bold shapes.
2 in. high.
2811-J-771 Pk./4 \$2.99

**JUMBO CRAYONS**

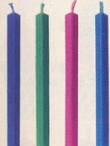
Childhood classics!
3 1/2 in. high.
2811-J-283 Pk./8 \$1.49

**COMBO PACK**

Includes 18 Celebration candles, 10 "Trick" relighting candles in each package; 2 1/2 in. high.
2811-J-231 Pk./28 \$1.49

**PARTY THINS**

8 in. high.
2811-J-238 Pk./20 .99

**TRIANGLE "TRICK" SPARKLER**

Blow 'em out - they relight!
2 1/2 in. high.
2811-J-277 Pk./9 .99

**WAVY "TRICK" SPARKLER CANDLES**

Handcrafted with cool curves. 2 3/4 in. high.
2811-J-271 Pk./10 \$1.99

**GLITTER**

Shimmering fun! Candle-holders included. 3 in. high.
2811-J-280 Pk./10 .99

**ROUNDS**

Classic candles in a rainbow of colors. 2 1/2 in. high.
2811-J-285 Pk./24 .69

RAINBOW COLOR CANDLES

**CRINKLES**

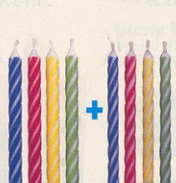
Bright colors and fun zigzag shapes enliven any party.
2 1/4 in. high.
2811-J-769 Pk./8 \$2.99

**STARS**

Honor the star of the party with these bold shapes. 2 in. high.
2811-J-772 Pk./4 \$2.99

**CRAYONS**

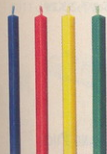
Childhood classics in rainbow colors.
Regular 2 1/2 in. high.
2811-J-227 Pk./10 \$1.49
Jumbo 3 1/2 in. high.
2811-J-226 Pk./8 \$1.49

**COMBO PACK**

Includes 18 Celebration candles, 10 "Trick" relighting candles in each package; 2 1/2 in. high.
2811-J-229 Pk./28 \$1.49

**PARTY THINS**

8 in. high.
2811-J-239 Pk./20 .99

**TRIANGLE "TRICK" SPARKLER**

Blow 'em out - they relight!
2 1/2 in. high.
2811-J-278 Pk./9 .99

**WAVY "TRICK" SPARKLER CANDLES**

Handcrafted with cool curves. 2 3/4 in. high.
2811-J-272 Pk./10 \$1.99

**GLITTER**

Shimmering fun! Candle-holders included. 3 in. high.
2811-J-281 Pk./10 .99

**ROUNDS**

Classic candles in a rainbow of colors. 2 1/2 in. high.
2811-J-284 Pk./24 .69

NUMERALS



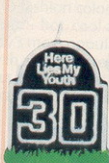
NUMERAL CANDLES

Festive way to mark age or year on cakes. Each 3 in. high. .79

#1 2811-J-9101	#6 2811-J-9106	? 2811-J-9110
#2 2811-J-9102	#7 2811-J-9107	
#3 2811-J-9103	#8 2811-J-9108	Pink #1 2811-J-240
#4 2811-J-9104	#9 2811-J-9109	Blue #1 2811-J-241
#5 2811-J-9105	#0 2811-J-9100	

OVER THE HILL

The secret of aging is keeping your sense of humor! Wilton candles and toppers, in fun designs, help anyone face those big birthdays with a smile!



OVER THE HILL CANDLES

2 3/4 in. high. \$1.99
30 2811-J-9111
40 2811-J-9112
50 2811-J-9314



GRIM REAPER CANDLE

3 3/4 in. high.
2811-J-370 \$2.99



OVER THE HILL "TRICK" SPARKLER RELIGHTING CANDLES

Blow 'em out - they relight!
2 1/4 in. high.
2811-J-1220 PK/10 \$.99

6-PC CANDLE SETS



CHAMPAGNE BOTTLES

2 in. high.
2811-J-163 Set/6 \$3.29



BEER BOTTLES

2 in. high.
2811-J-766 Set/6 \$3.29



BEER CANS

1 3/4 in. high.
2811-J-9326 Set/6 \$3.29



BASKETBALLS

1 3/4 in. high.
2811-J-9323 Set/6 \$3.29



SOCCER BALLS

1 in. high.
2811-J-9322 Set/6 \$3.29



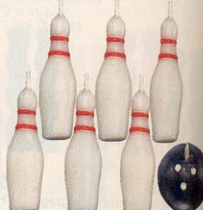
BASEBALL BATS

2 3/4 in. high.
2811-J-750 Set/6 \$3.29



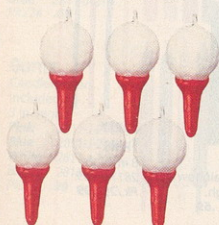
FOOTBALLS

2 in. high.
2811-J-757 Set/6 \$3.29



BOWLING PINS AND BALL

6 pins, 1 ball. Pins 2 in. high.
2811-J-760 Set/7 \$3.29



GOLF BALLS

2 in. high.
2811-J-9324 Set/6 \$3.29



HOCKEY STICKS AND PUCK

2 1/4 in. high.
2811-J-725 Set/6 \$3.29

FIRST BIRTHDAY

FIRST BIRTHDAY CANDLE SET

A special greeting for that special someone. Candle 2 1/4 in. high. 2811-J-865 Set/4 Pk/9 \$3.99



BABY THINGS

Approx. 2 in. high. 2811-J-855 Set/4 \$3.29



PLAY TOYS

Approx. 1 1/2 in. high. 2811-J-856 Set/4 \$3.29

4-PC CANDLE SETS

new

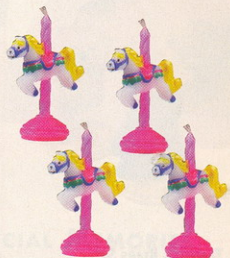
DOLLS

A little girl's favorite things are captured in the perfect candle set for birthday treats. Hand-painted detail will dress up any cake instantly—the teddy bear, flower, shoes and bonnet shapes are cute as can be. Approx. 2 in. high. 2811-J-286 Set/4 \$3.29



PARTY TIME

Approx. 1 1/2 in. high. 2811-J-860 Set/4 \$3.29



CAROUSEL HORSES

Approx. 2 1/2 in. high. 2811-J-243 Set/4 \$3.99



TEA PARTY

Approx. 1 1/2 in. high. 2811-J-853 Set/4 \$3.29



MAKE-UP

Approx. 2 in. high. 2811-J-863 Set/4 \$3.29



BEACH PARTY

Approx. 1 1/2 in. high. 2811-J-854 Set/4 \$3.29



GARDEN TOOLS

Approx. 2 in. high. 2811-J-9137 Set/4 \$3.29



SEA LIFE

Approx. 2 in. high. 2811-J-857 Set/4 \$3.29



NATURE'S PALS

Approx. 1 1/4 in. high. 2811-J-859 Set/4 \$3.29



LITTLE DINOSAURS

Approx. 1 1/2 in. high. 2811-J-216 Set/4 \$3.29



#1 COOK

Approx. 1 1/2 in. high. 2811-J-864 Set/4 \$3.29



SPACE ODYSSEY

Approx. 2 in. high. 2811-J-871 Set/4 \$3.29



HOME IMPROVEMENT TOOLS

Approx. 2 1/4 in. high. 2811-J-9136 Set/5 \$3.29



CONSTRUCTION VEHICLES

Approx. 1 1/4 in. high. 2811-J-858 Set/4 \$3.29



RACE CARS

Approx. 1 1/4 in. high. 2811-J-9135 Set/4 \$3.29

Party

THEMED CANDLE SETS

CAKE TOPPERS

With Wilton Toppers, a decorated cake is just minutes away! The excellent detail you expect from Wilton is evident in every design.



TUMBLING BEARS SET

Adorable acrobats.
2 to 2 1/2 in. high.
2113-J-9421 Set/4 \$3.99



CIRCUS ANIMALS SET

Handpainted performers, 2 1/2 to 3 in. high.
2113-J-9422 Set/4 \$3.99



CIRCUS BALLOONS SET

12 in a bunch, 3 bunches per set. 6 1/2 in. high.
2113-J-2366 Set/36 \$2.69



SMALL DERBY CLOWNS SET

2 in. high with pick.
2113-J-2759 Set/6 \$1.99



JUNGLE ANIMALS SET

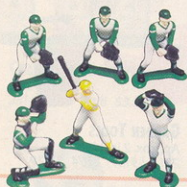
Spectacular safari, 1 1/4 to 3 in. high.
2113-J-2095 Set/4 \$3.99



DINOSAUR PARTY SET

Reptile revelry!
1 1/4 to 2 1/2 in. high.
2113-J-9420 Set/4 \$3.99

SPORTS THEME TOPPERS



BASEBALL SET*

Batter, catcher, pitcher and three basemen.
2 1/4 to 2 3/4 in. high.
2113-J-2155 Set/6 \$2.99



FOOTBALL SET*

Eight players and two goal posts.
1 1/2 to 4 1/2 in. high.
2113-J-2236 Set/10 \$2.99

BASKETBALL SET*

7 pieces: 1 Forward, 2 Centers, 3 Guards and 1 hoop.
2 1/4 to 4 in. high.
2113-J-2237 Set/7 \$2.99



FRUSTRATED FISHERMAN*

4 1/2 in. high.
2113-J-2384 \$3.49



SOCCER SET*

Seven players and two nets.
1 3/4 to 2 in. high.
2113-J-9002 Set/9 \$2.69



GOLF SET*

Includes 4 1/2 in. high golfer plus three each: 2 1/2 in. wide greens, 4 in. high flags, 5 in. clubs and golf balls.
1306-J-2274 Set/13 \$2.69

*CAUTION: Contains small parts. Not recommended for use by children 3 years and under.

DOLL PICKS

new
design

new
design



MINI DOLL PICK SET
4 1/4 in. high with pick.
1511-J-1019
Set/4 \$5.99



FRECKLE-FACED DOLL PICK
4 in. high without pick.
2113-J-2317 \$2.99



TEEN DOLL PICK
There's a beautiful new look to our classic Teen Doll Pick! Her hair and face are prettier than ever-she'll give your Wonder Mold cakes a realism and sophistication unlike anything you've seen.
See her featured on our cover and in the Doll Section, pages 92-103.
7 3/4 in. high with pick.
Brunette 2815-J-101 \$2.99
Blonde 2815-J-102 \$2.99

Party

CAKE TOPPERS & DOLL PICKS



SEPARATOR SETS

CLOWN SEPARATOR SET

Two big-footed clowns balance a 6 in. round cake on top plate. Perfect to set atop a large base cake (be sure to set rod). They can stand on their hands or feet. Set includes two 7 in. scalloped-edge plates and two snap-on clown supports. 4 in. high.
301-J-909
Set/4 \$6.99



CAROUSEL SEPARATOR SET

Snap together fast - sturdy pony pillars and separator plates provide strong support. Set includes four 9 in. high pony pillars, two 10 in. diameter separator plates.
2103-J-1139
Set/8 \$11.99



CAROUSEL

CAROUSEL CAKE TOP SET

For 10 in. or larger cakes. Includes one big top and six each of the following: horses, clowns, rails and flags. 9 in. high.
1305-J-9302
Set/25 \$4.99



SPECIAL MEMORIES

Special moments in a child's life can last forever with the Wilton Special Memories Collection.

COW JUMPED OVER THE MOON

3 1/2 in. high.
2113-J-402 \$5.99



NOAH'S ARK

3 in. high.
2113-J-401
\$5.99



RELIGIOUS

Inspiring decorations that add a beautiful touch to spiritual events. Ideal for baptisms, communions, weddings and more.



COMMUNION GIRL**
3 1/2 in. high.
2113-J-7878
\$3.49



COMMUNION BOY**
3 1/2 in. high.
2113-J-7886
\$3.49



INSPIRATIONAL CROSS
Polished resin with finely sculpted scroll and bead highlighting.
4 1/2 in. high.
202-J-314 \$12.00

**Designed by Ellen Williams

HUMPTY DUMPTY

3 in. high.
2113-J-403
\$5.99





Wedding

SHOP

It's your wedding and every detail is important. Today's bride cherishes tradition, but wants to add her own personality and special touches to her wedding day. From ornaments and headpieces to favors and keepsakes, the Wilton Wedding Shop has what it takes to make your wedding day perfect!

ORNAMENTS

Traditionally, ornaments were used only on cake tops. Today, the trend is for brides to choose several ornaments—to adorn the cake, to be displayed at the bridal table and to be used as centerpieces for reception tables.

KEEPSAKES

You want your wedding keepsakes to last a lifetime, just like your memories. That's why you'll choose Wilton wedding keepsakes. Quality-crafted of the finest materials, our stunning collection will become your treasures to hold on to.

FAVORS

Create a Wilton wedding favor for each guest—it's the best way to show your appreciation, and the nicest way to thank them for coming to the wedding. See the complete collection beginning on p. 167.



new

FROM THIS DAY FORWARD

Celebrate the time-honored bridal tradition that brings good luck—the groom carrying the bride over the threshold. Crafted in bisque on a sculpted base.

(Non-musical)

Height: 7 in. Base: 4 1/2 in. diameter.
202-J-417 \$45.00



ALWAYS & FOREVER MUSICAL ORNAMENT

Plays "The Wedding March".
Height: 7 1/4 in. Base: 4 1/4 in. diameter
215-J-310 \$50.00



OPULENCE

Height: 6 1/2 in.
Base: 4 1/2 in. diameter. White.
103-J-420 \$40.00



A DAY TO REMEMBER MUSICAL ORNAMENT

Revolving ornament plays "Waltz of the Flowers". Height: 8 in.
Base: 4 1/2 in. diameter.
215-J-410 \$50.00



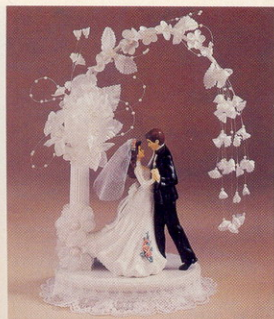
PEARL ESSENCE

Resin couple. Height: 8 1/4 in.
Base: 6 in. diameter
118-J-607 \$65.00

WEDDING CAKE ORNAMENTS

Wedding

WEDDING CAKE & MUSICAL ORNAMENTS



ROMANTIC MOMENTS

Height: 10 1/2 in. Base: 4 1/2 x 6 in. oval.
118-J-651 \$50.00



OUR FIRST DANCE

Height: 9 1/4 in. Base: 4 1/2 x 6 in. oval.
118-J-650 \$45.00



THRESHOLD OF HAPPINESS

Figurine is crafted in resin.
Height: 6 in. Base: 6 in. diameter.
118-J-608 \$45.00



ALLURE

Height: 11 in. Base: 5 in. diameter.
Ivory Accents.
101-J-1783 \$46.00



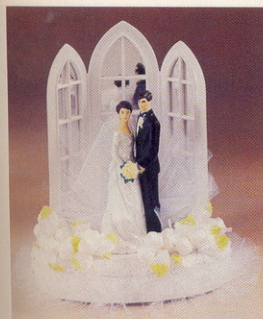
FOREVERMORE

Height: 10 1/2 in. Base: 4 3/4 in. diameter.
110-J-860 \$46.00
Ethnic Couple
110-J-861 \$46.00



GARDEN DELIGHT

Height: 10 in. Base: 4 3/4 in. diameter.
101-J-1775 \$42.00



DEDICATION

Height: 7 in. Base: 4 1/2 x 6 in. oval.
101-J-150 \$36.00



I Do

Height: 9 in. Base: 4 1/2 in. diameter.
Ivory Accents.
101-J-1779 \$40.00



CANDLELIGHT IVORY ROMANCE

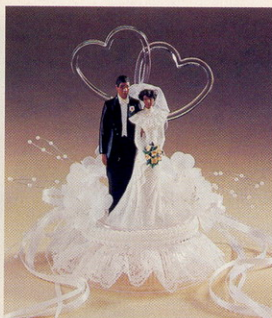
Height: 7 1/4 in. Base: 5 3/4 in. diameter.
101-J-415 \$36.00

WEDDING CAKE ORNAMENTS



ALWAYS AND FOREVER

Height: 6 1/2 in. Base: 7 x 5 in. oval.
118-J-200 \$38.00



EXPRESSION OF LOVE

Height: 7 3/4 in. Base: 4 1/2 in. diameter.
Ethnic Couple 101-J-933 \$36.00



EXPRESSION OF LOVE

Height: 7 3/4 in. Base: 4 1/2 in. diameter.
White Couple 101-J-931 \$36.00



PROMISE

Porcelain couple. Height: 9 5/8 in.
Base: 4 1/2 in. diameter.
117-J-315 \$26.00



REFLECTIONS

Porcelain couple. Height: 8 in.
Base: 4 3/4 in. diameter.
117-J-268 \$26.00



COUNTRY WESTERN

Resin couple. Height: 7 in. Base: 5 in. diameter.
104-J-112 \$34.00



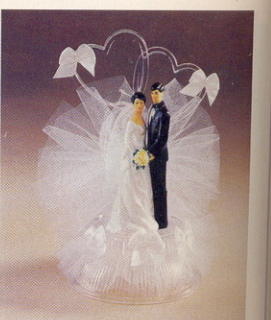
MR. & MRS. CUDDLES

Resin couple. Height: 6 1/2 in.
Base: 4 1/4 in. diameter.
104-J-113 \$34.00



SWEETNESS

Height: 7 3/4 in. Base: 4 1/2 in. diameter.
Blonde-haired Bride
101-J-153 \$28.00



SWEETNESS

Height: 7 3/4 in. Base: 4 1/2 in. diameter.
Brown-haired Bride
101-J-156 \$28.00

WEDDING CAKE ORNAMENTS

Wedding

WEDDING CAKE ORNAMENTS



GARDEN ROMANCE

Porcelain couple. Height: 10 1/2 in.
Base: 5 in. diameter.
117-J-711 \$46.00



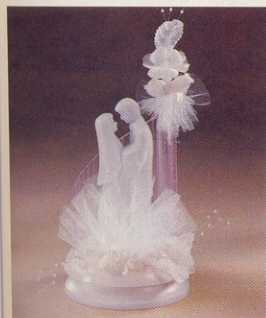
LUSTROUS LOVE

Porcelain couple. Height: 8 in.
Base: 4 1/8 in. diameter.
117-J-621 \$36.00



SPRING SONG

Height: 9 1/2 in. Base: 4 5/8 in. diameter.
111-J-2802 \$20.00



SPLendid

Porcelain couple. Height: 10 1/2 in.
Base: 4 3/4 in. diameter.
117-J-506 \$28.00



MASTERPIECE

Height: 9 1/2 in. Base: 4 1/2 in. diameter.
Ivory 103-J-425 \$42.00
White 103-J-430 \$42.00



EXUBERANCE

Height: 7 in. Base: 4 7/8 in. diameter.
103-J-440 \$26.00



ENDURING LOVE

Height: 5 in. Base: 7 x 5 in. oval.
103-J-235 \$36.00



VICTORIAN CHARM

Height: 7 1/2 in. Base: 4 1/2 in. diameter. Ivory
103-J-1586 \$26.00



SIMPLE JOYS

Height: 8 in. Base: 4 1/2 in. diameter.
103-J-150 \$24.00

PETITE ORNAMENTS

Created and perfectly sized for shower, smaller wedding and anniversary cakes.

PETITE ROMANCE

Height: 5 1/4 in.
Base: 3 1/4 in. diameter.
Black Tux 104-J-942 \$20.00



PETITE SPRING SONG

Height: 7 in.
Base: 3 1/4 in. diameter.
106-J-159 \$12.00



PETITE HEART OF FANCY

Height: 7 in.
Base: 3 1/4 in. diameter.
104-J-932 \$24.00



PETITE DOUBLE RING

Height: 7 in.
Base: 3 1/4 in. diameter.
106-J-4316 \$10.00



TIER TOP



HAPPINESS RIBBON TIER TOP

Ribbon and tulle accent this lush design. Use on cake top or between tiers.
Height: 3 in. Base: 5 in. diameter.
211-J-452 \$7.00



PETITE BELLS OF JOY

Height: 7 in.
Base: 3 1/4 in. diameter.
106-J-2658 \$14.00



PETITE LACE TRELLIS

Height: 7 1/2 in.
Base: 3 1/4 in. diameter.
104-J-940 \$22.00



LA BELLE PETITE

Height: 5 1/2 in.
Base: 3 1/4 in. diameter.
106-J-248 \$12.00

ANNIVERSARY ORNAMENTS



ANY ANNIVERSARY AND 25TH DESIGNER COUPLES

From the Designer Series by Ellen Williams.
Height: 4 1/2 in.

Any Anniversary Ivory 203-J-1850 \$7.50

25th Silver

203-J-1825 \$7.50



25 AND 50 YEARS OF HAPPINESS

Height: 10 in. Base: 4 3/8 in. diameter.

25th 102-J-207 \$18.00

50th 102-J-223 \$18.00



PETITE ANNIVERSARY YEARS

Embossed wreath holds snap-on numbers: 5, 10, 15, 20, 40. Height: 5 1/4 in. Base: 3 1/4 in. diameter.
105-J-4257 \$10.00

PETITE ANNIVERSARY

Height: 5 3/4 in. Base: 3 1/4 in. diameter.

25th 105-J-4265 \$8.00

50th 105-J-4273 \$8.00

FINE FIGURINES

More brides choose Wilton figurines to top their wedding cakes. It's no surprise, the rich, sculpted crafting, realistic detailing and romantic designs make these figurines perfect wedding day keepsakes.

Wedding

WEDDING CAKE ORNAMENTS

FIGURINES



**ALWAYS AND FOREVER
PETITE EMBRACE**

Resin couple. Height: 3 3/4 in.
Base: 2 1/2 in. diameter.
202-J-311 \$22.00



BIANCA

Resin couple.
Height: 5 1/4 in.
202-J-200 \$24.00



FROM THIS DAY FORWARD

Capture a treasured wedding day moment—on cake top, on the reception table, as a keepsake for the bridal couple! *From This Day Forward* celebrates the time-honored bridal tradition that brings good luck—the groom carrying the bride over the threshold. Crafted in bisque.
Height: 5 in. 202-J-319 \$24.00



STYLIZED COUPLE

Porcelain couple.
Height: 4 3/8 in.
202-J-220 \$18.00



THRESHOLD OF HAPPINESS

Resin couple. Height: 5 in.
202-J-202 \$24.00



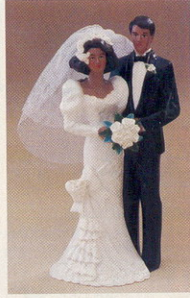
WITH THIS RING

Resin couple. Height: 4 1/2 in.
202-J-313 \$24.00



ONLY THE BEGINNING

Resin couple. Height: 5 in.
202-J-205 \$24.00



ETHNIC LOVE'S DUET

Height: 6 in.
202-J-412 \$12.00



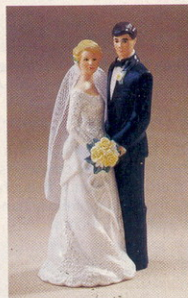
FIRST DANCE

Height: 6 in. \$15.00
202-J-411



HAPPIEST DAY

Ethnic couple. Height 4 1/2 in.
202-J-306 \$7.00



OUR DAY

Height: 4 3/4 in.
Blonde/White Gown
202-J-409 \$7.00
Brunette/Ivory Gown
(not shown)
202-J-415 \$7.00



LASTING LOVE

Height: 4 1/2 in. \$7.00
202-J-302

PETITE LASTING LOVE

Height: 3 1/2 in. \$6.00
(not shown)
202-J-401



LOVE'S DUET

Height: 6 in. \$12.00
202-J-402

FIGURINES



MICKEY AND MINNIE IN LOVE
Resin couple. Height: 4 1/2 in.
214-J-3600 **\$24.99**
© Disney



MR. & MRS. CUDDLES
Resin couple.
Height: 4 in.
214-J-1121 **\$12.00**

COUNTRY & WESTERN
Resin couple.
Height: 3 7/8 in.
214-J-1120 **\$10.00**



LIBERATED BRIDE
Height: 4 1/2 in.
2113-J-4188 **\$5.00**

RELUCTANT GROOM
Height: 5 in.
1316-J-9520 **\$6.00**



INSPIRATIONAL CROSS
Polished resin with
sculpted scroll and bead
highlighting. 4 1/2 in.
high. 202-J-314 **\$12.00**



DESIGNER GROOMSMEN
Height: 4 1/2 in.
203-J-9101 **White** Pk./2 **\$4.50**
203-J-9116 **Ethnic** Pk./2 **\$4.50**
©EHW



CLASSIC COUPLE
Height: 4 1/2 in.
202-J-8110 **\$4.70**



MINI WEDDING COUPLE FIGURINES
Collectible quality hand-painted resin.

MINI BEAR
Height: 2 1/2 in.
1006-J-212 **\$2.99**



BLACK TUXEDO
Height: 2 1/2 in.
1006-J-25 **\$1.99**



GRAY TUXEDO
Height: 2 7/8 in.
1006-J-14 **\$1.99**



RING BEARER
Resin.
Height: 3 1/4 in.
203-J-7887 **\$4.00**

FLOWER GIRL
Resin.
Height: 3 1/4 in.
203-J-7879 **\$4.00**

DESIGNER BRIDESMAIDS

Many beautiful jewel and soft tones for a myriad of color themes. Height: 4 1/2 in. Pk./2 **\$4.50**

©EHW



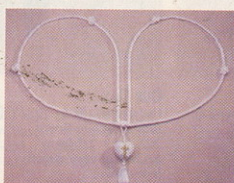
RUBY 203-J-308 **PERIWINKLE** 203-J-9124 **SAPPHIRE** 203-J-9109 **PEARL IVORY** 203-J-9122 **EMERALD** 203-J-9104 **AMETHYST** 203-J-9107 **DARK PINK** 203-J-9119 **WHITE** 203-J-9111 **ETHNIC IVORY** 203-J-9120 **ETHNIC WHITE** 203-J-9114

LAZOS

In the popular Hispanic wedding custom, the Lazo is placed on the bride and groom during the wedding ceremony. Encircled by the beautiful rope, beading and lace, the couple is symbolically joined together for all to see, and the Lazo celebrates their marriage union. A beautiful element of your ceremony and a lasting keepsake of your wedding day, the Lazo is carefully hand-crafted and appointed with the finest trims. Each loop measures approximately 55 inches.



WHITE BEADED LAZO WITH CROSS
Pearl Finish. 120-J-603 **\$19.00**



WHITE ROPE LAZO WITH HEART
120-J-602 **\$32.00**

LA QUINCEAÑERA



LA QUINCEAÑERA FIGURINE
Height: 4 1/2 in.
203-J-305 **\$4.00**



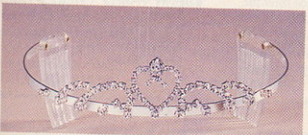
JOYFUL DEBUT ORNAMENT WITH LA QUINCEAÑERA
Height: 9 in. Base: 4 5/8 in. diameter.
203-J-306 **\$26.00**

VEIL HEADPIECES new

Wishing for some romantic ideas for your fairytale wedding? It's your day to look like a princess, and Wilton helps you create the look with tiaras and headpieces that follow today's trends. Distinctive, and personally yours, these head treatments for bride, attendants and flower girl are the finishing touch to the wedding day ensemble and cost much less than those at bridal shops.



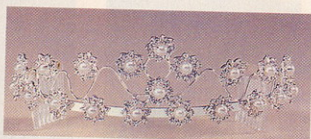
RHINSTONE DIAMOND ARCH TIARA
1006-J-840 \$39.99



RHINSTONE HEART TIARA
1006-J-746 Adult \$24.99
1006-J-846 Flowergirl \$19.99



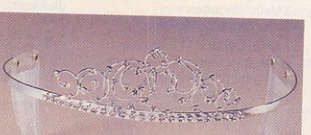
FLORAL WREATH
1006-J-505 \$3.49



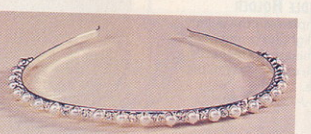
PEARL RHINSTONE FLOWER TIARA
1006-J-843 \$39.99



RHINSTONE PEARL TIARA
1006-J-728 \$39.99



RHINSTONE FILIGREE TIARA
1006-J-727 \$24.99



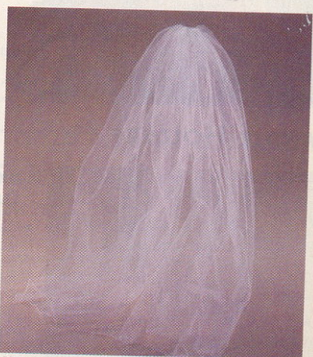
PEARL RHINSTONE HEADBAND
1006-J-710 \$24.99



FLORAL HEADPIECE
Ivory 1006-J-703 \$9.99



FLORAL HEADPIECE
White 1006-J-702 \$9.99



WHITE VEIL Attach to any headpiece, clear comb included 1006-J-700 \$15.99

WEDDING BOUQUETS

Perfect, beautiful blooms to keep or to use during bouquet toss. Hand-crafted, fine silk flowers with wrapped stem. Bouquets measure approximately 7 in. diameter with 4 in. stem.



1006-J-553 White \$8.99



1006-J-554 Ivory \$8.99



1006-J-555 White/Green \$8.99



LACE BOUQUET COLLAR
Adds the finishing touch to any bouquet. \$1.99
White (shown) 1006-J-604
Ivory 1006-J-605



BOUQUET HOLDER
Insert silk flowers to create an instant bouquet. 1006-J-606 \$1.99

CANDLES



RIBBON/RINGS

UNITY CANDLE

Intricately carved with ring-bearing doves, 9 in. high x 2 3/4 in. diameter.
120-J-710 **\$17.50**

TAPER CANDLE SET

Elegant carved detail on clean-burning 10 in. candles.
120-J-726 Set/2 **\$3.00**



FRIENDSHIP, LOVE AND LOYALTY UNITY CANDLE

Clean-burning with carved gold design, 9 in. high x 2 3/4 in. diameter.
120-J-714 **\$19.00**

TAPER CANDLE SET

10 in. high.
120-J-724 Set/2 **\$3.50**



FLOATING CANDLE SETS

Float these pretty candles in crystal bowls to bring the glow of candlelight to bridal showers and wedding day festivities.

Swan

2 1/4 in. high
120-J-715
Set/2 **\$6.00**

CANDLE HOLDERS



VICTORIAN TRI-UNITY CANDLE HOLDER

Complement the beauty of the lighting ceremony, illuminate the reception table or display with the cake.

120-J-730 **\$16.00**



CRYSTALIQUE™ FRESH FLOWER & UNITY CANDLE/ COUPLE HOLDER

Create a lovely fresh flower centerpiece or accent for your unity candle or figurine. Can also be used with silk flowers.

Height: 5 1/4 in.
Base: 2 in. diameter.
120-J-3303 **\$15.00**

FLORAL CANDLE RINGS



LAVENDER HYDRANGEA

UNITY CANDLE RING 120-J-735 **\$7.99**
TAPER RINGS 120-J-778 Set/2 **\$4.99**



BLUSH ROSE

UNITY CANDLE RING 120-J-731 **\$7.99**
TAPER RINGS 120-J-773 Set/2 **\$4.99**



GOLD ROSE

UNITY CANDLE RING 120-J-732 **\$7.99**
TAPER RINGS 120-J-774 Set/2 **\$4.99**



WHITE/GREEN STEPHANOTIS

UNITY CANDLE RING 120-J-733 **\$7.99**
TAPER RINGS 120-J-777 Set/2 **\$4.99**

CRYSTAL-LOOK WEDDING DAY ACCESSORIES

Fill your wedding day with a collection of wonderful wedding accessories that are matched in their sparkling cut-crystal elegant looks only by their usefulness.



CRYSTALIQUE™ FRESH FLOWER AND UNITY CANDLE/ COUPLE HOLDER

Your floral bouquet and unity candle or couple look incredible against the cool texture of this crystal-look base. Height: 5 1/4 in. Base: 2 in. diameter. 120-J-3303 \$15.00



FLUTED GLASSES

Set with rosebud motif. Height 8 3/8 in. 120-J-708 Set/2 \$22.00

CAKE KNIFE & SERVER SET

Stainless steel with acrylic handles. 120-J-4003 Set/2 \$23.50



PLUME PEN

Feather pen in lovely base. 120-J-804 \$15.00

GUEST BOOK

Engraved with gold leaf lettering. 120-J-800 \$15.00



RICE BASKET

Perfect for the flower girl. Lacy design basket holds flower petals or rice for the ceremony; at the reception use it filled with mints or almonds. Approximately 7 in. high. 1006-J-603 \$3.99

GARTERS

Buy one to toss and one to keep. Beautifully appointed with lace and ribbon trim.

A. KEEPSAKE WHITE

Features a silver locket that can hold two photos. 120-J-826 \$9.99

B. TOSSING BLUE

Ribbon, pearl and lace trim. 120-J-402 \$5.50

C. TOSSING WHITE

Ribbon, pearl and lace trim. 120-J-401 \$5.50

D. DELUXE WHITE

Ribbon rose and bow trim. Wide elastic band for comfort. 120-J-409 \$7.99



SILK PETALS

ROSE PETALS

Fill the flower girl's basket, scatter on the cake table, decorate favors. Lifelike 1 1/4 in. diameter rose petals add an elegant touch! .08 lb. bag. Approx. 100 petals.



Blush 1006-J-774
\$4.99



White 1006-J-773
\$4.99

GLOVES

Beautiful gloves for all celebrations—wedding, Communion, prom, parties, little girl's dress-up and costumes.

ADULT SATIN LONG

120-J-827 \$19.99

ADULT SATIN SHORT

120-J-413 \$9.99

SMALL SATIN

120-J-414 \$8.99

SMALL COTTON

120-J-828 \$6.99



ADULT SATIN LONG



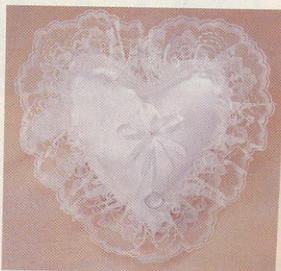
SATIN



COTTON

RING PILLOW

Satin handmade pillow trimmed with delicate lace, ribbon and "pearls". White. 7 in. Ribbon Heart 120-J-100 \$16.00



KEEPSAKES

Wilton introduces Keepsakes, a dramatic new collection of breathtaking frames. Each Keepsake frame features classic elements of wedding design—looks of crystal, silvertone, white resin or gold—in sleek, beautifully simple shapes. Keepsakes will enhance your precious wedding photos for a lifetime.

CRYSTAL CURVE

Absolutely stunning frame collection with the sparkling look of crystal, perfect for the most glamorous wedding celebration. Crafted of glass with frosted and etching trim. Free standing, the curve holds the frame upright



5 x 5 IN. FRAME
1009-J-192 \$16.99



5 x 7 IN. FRAME
Ideal display for the wedding invitation.
1009-J-191 \$24.99



3 1/2 x 5 IN. FRAME
1009-J-190 \$19.99

ALWAYS AND FOREVER

Ornate, beautifully crafted and sculpted in white resin.

DOUBLE FRAME

Two 3 x 5 in. frames holds invitation and photo.

1009-J-181 \$19.99

5 x 7 IN. FRAME

Features the stunning Bianca figurine in bas relief.

1009-J-179 \$16.99

4 x 6 IN. FRAME

Ideal for the wedding invitation.

1009-J-180 \$12.99

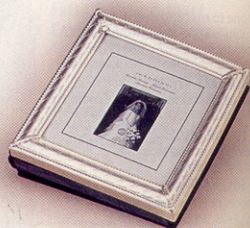


ROMANTIC MOMENTS

PHOTO ALBUM

Beautifully holds your precious wedding photos. Decorated with diamond etching and trim, this silver framed album has 29 pages, holds fifty-eight 5 x 5 in. photos with 3/4 in. high x 5 in. wide area for captions.

1006-J-750 \$14.99



BRUSHED SILVER

Formal way to display wedding photos. Silvertone metal with a single beaded edging. Hinged.

**TRIPLE
5 x 7 IN. HINGED
FRAME**
1009-J-183
\$24.99

**DOUBLE
5 x 7 IN. HINGED
FRAME**
1009-J-182
\$19.99



SILVER AND GOLD

Memory-making majestic frame is crafted in silver with a thin edging of gold.

5 x 7 IN. FRAME
1009-J-188 \$14.99

4 x 6 IN. FRAME
1009-J-189 \$12.99



FAVOR CONTAINERS

SILVER METAL FAVOR CONTAINERS

Silver-plated baskets and boxes make elegant favors of keepsake quality. Fill them with almonds, mints, rose petals, potpourri and more.

FAVOR CONTAINER ASSORTMENT

Includes 4 different styles, 9 each of Round Favor Basket, Round Favor Box, Flower Shape Favor Basket, and Heart Favor Box. 1006-J-149 Pk/36 \$47.00



ROUND FAVOR BOX
2 in. high x 2 in. wide.
1006-J-164 \$1.29



HEART FAVOR BOX
2 in. high x 2 in. wide.
1006-J-163 \$1.29



HEART MESH FAVOR BASKET
3 3/4 in. high x 2 in. wide.
1006-J-161 \$1.29



BASKETWEAVE FAVOR BASKET
3 3/4 in. high x 2 in. wide.
1006-J-162 \$1.29



ROUND FAVOR BASKET
3 3/4 in. high x 2 in. wide.
1006-J-159 \$1.29



FLOWER SHAPE FAVOR BASKET
3 3/4 in. high x 2 in. wide.
1006-J-160 \$1.29

FAVOR BOXES

Good things come in small packages – these beautiful containers hold favors for shower, wedding and anniversary celebrations. Perfect for mints, almonds, potpourri and small gifts.



WHITE HEXAGON
2 1/2 in. high x 1 1/4 in. long x 2 1/2 in. wide.
1006-J-516 Megapack/20 \$9.99



HEART TAB
2 1/4 in. high x 2 1/4 in. long x 2 1/4 in. wide.
1006-J-517 Megapack/20 \$9.99



SILVER HEART PILLOW
1 in. high x 3 in. long x 2 1/4 in. wide.
1006-J-557 Megapack/20 \$9.99



IVORY CHEST
2 1/2 in. high x 2 1/4 in. long x 1 1/2 in. wide.
1006-J-515 Megapack/20 \$9.99

FAVOR NOVELTIES



CHAMPAGNE GLASS
Clear, 2 in. high.
1006-J-105 Pk/4 .85



TUXEDO BOXES
4 in. high.
1006-J-514 Megapack/10 \$9.99

FAVOR BAGS

Ideal for larger favors such as mini frames, candles and flowers. 5 1/4 in. high x 3 in. wide x 2 in. deep.



GOLD HEART
1006-J-771 .49



SILVER HEART
1006-J-776 .49



IRIDESCENT CONGRATULATIONS
1006-J-772 .49



OPALESCENT
1006-J-775 .49

PLACE CARDS

Use for every life celebration!



Silver Double Heart
1006-J-752 Pk/40 \$2.29

FAVOR FRAMES

Popular at showers and receptions, mini frames hold placecards, small photos or a thank-you note for guests. Includes printed place card.



GOLD WOOD
4 1/2 in. x 5 1/2 in.
1009-J-195 \$3.99



WHITE WOOD
3 1/2 in. x 4 1/2 in.
1009-J-193 \$3.99



PORCELAIN
3 in. x 4 in.
1009-J-194 \$3.99



GOLD ROSE
3 in. x 4 in.
1009-J-196 \$3.99

FAVOR MAKING

Beautifully wrapped and ready to present to your guests—distinctive favors for shower or wedding are quite simple to make, using these charming Wilton accents. Mix or match what you see here, using our ideas or creating your own. All accents are interchangeable and designed to work with each other, so the accents you choose add your own personal touch to your celebration!

Try these ideas...

Heart Tab Boxes filled with Pillow Mints

Drawstring Sachets filled with Rose Petals or Jordan Almonds

Wedding Celebration Bells accented with favor ties and bands

Silver Favor Baskets filled with Jordan Almonds in Drawstring Sachets



CELEBRATION BELLS

It's the fun, new trend—Ring for that special kiss after the marriage ceremony and at the reception. Hand to guests as everyone exits the church, and place one at each setting at the reception. Contains 24 silver bells, poem tags and silver ties. Bell measures 1 1/4 in. tall x 1 1/4 in. wide. 1007-J-8012 \$6.49

new



CANDIES

PILLOW MINTS

10 oz. bag, approximately 205 pieces.
Certified Kosher.
Assorted
1006-J-838 \$3.99



JORDAN ALMONDS

16 oz. bag, approximately 100 pieces.
Certified Kosher.
Assorted
1006-J-779 \$6.99
White 1006-J-778 \$6.99



DRAWSTRING SACHETS

Perfect for rose petals, rice, favors, treats, gifts. Sheer organza fabric pouches close with a pull of the ribbons. Small measures 3 3/4 x 4 in. Pk./12 \$5.99; Medium measures 4 1/2 x 6 3/4 in. Pk./12 \$7.99

	BURGUNDY	Small 1006-J-178 Medium 1006-J-185
	WHITE	Small 1006-J-173 Medium 1006-J-184
	IVORY	Small 1006-J-176 Medium 1006-J-183
	GOLD	Small 1006-J-174 Medium 1006-J-181
	SILVER	Small 1006-J-175 Medium 1006-J-182
	LAVENDER	Small 1006-J-189 Medium 1006-J-190



FAVOR TIES

RIBBON ROSE TIES FOR SACHETS/FAVOR POUCHES

Delicate flower bows on 6 in. wire ties. Pk./6 \$1.99
1006-J-822 White
1006-J-820 Pink



BEADED TIES

Wrap the favors for an elegant look. 5 1/4 in. long. Pk./6
Pearl 1006-J-829 \$1.29



BUBBLES

Celebrate the wedding by showering the newly married couple with shimmering bubbles. It's a fun trend and a great way to wish the bride and groom good luck! Contains 24 .6 oz. Bottles with wands. Decorate with Favor Bands (shown at right).

1007-J-8000 Pk./24 \$4.99



FAVOR BANDS

Fit around the neck of the Drawstring Sachets, Wedding Bubbles bottles and more for an instant decoration. Approximately 3/4 in. wide. Pk./12 \$4.99 each



RIBBON ROSE
1007-J-8001



5 PETAL PEARL
1007-J-8002



DOUBLE PEARL BOW
1007-J-8003



ORGANZA BOW
1007-J-8004



6 PETAL FLOWER
1007-J-8009



MIRROR
1007-J-8010



5 PETAL FLOWER
1007-J-8011

DECORATIVE TOUCHES

Wedding

FAVOR MAKING



GOLD 1 1/4 in. wide, 1 1/8 in. wide, 1 1/4 in. wide, 1 1/8 in. wide, "Pearl"-edged tulle adorned with a flower.
1005-J-6712 1005-J-6518 1005-J-6720 1005-J-6526
Pk./144 Pk./144 Pk./144 Pk./144
\$3.29 \$3.69 \$3.29 \$3.69



WHITE 1 1/8 in. wide.
1005-J-7565
Pk./72
\$3.49



GREEN 1 1/8 in. wide.
1005-J-7555
Pk./72
\$3.49



PEARL BEADING
Molded on one continuous 5-yard strand. Remove pearls before cutting and serving cake.
White Large (6 mm) 211-J-1990 **\$3.19**
White Small (4 mm) 211-J-1989 **\$2.69**
Ivory Small (4 mm) 211-J-1983 **\$2.69**



PEARL LEAF PUFF ACCENT
5 1/2 in. tulle puff with "pearls".
211-J-1125 **\$4.69**



FLORAL PUFF ACCENT
5 1/2 in. tulle puff with soft flowers and "pearl" sprays.
211-J-1011 **\$4.00**



SATIN HEART PILLOWS
Use on ornaments, centerpieces, keepsakes.
Size: 3 1/4 in.
1006-J-26 Pk./2 **\$1.99**



ANNIVERSARY BANDS
3/4 in. diameter
Silver 1006-J-101
Pk./48 **\$1.59**
Gold 1006-J-100
Pk./48 **\$1.59**



STAR SPRAY
9 in. long.
1006-J-500
\$1.99

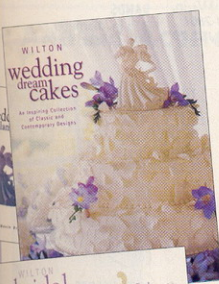


LILY SPRAY
9 in. long.
1006-J-503
Pk./12 **\$1.99**



WHITE PEARL
8 in. long.
1006-J-506
Pk./12 **\$2.29**

WEDDING IDEAS



WEDDING DREAM CAKES

A truly distinctive collection for today's bride, reflecting a new freedom in wedding cake design. More than 45 designs with complete instructions, from elegant classic tiers to colorful cakes with contemporary flair. A special pull-out supplement features ideas from budgeting to floral options. Soft cover; 128 full color pages.
908-J-101 **\$14.99**



BRIDAL SHOWERS

Create a beautifully coordinated shower using one of eight spectacular themes. *Bridal Showers* helps the shower hostess put it all together – cakes, favors and table decorations – in an elegant, unified presentation for guests to enjoy. Featuring today's favorite shower themes, including umbrellas and hearts, hot colors like silver and gold and periwinkle blue, plus ever-popular gazebo and cherub designs to a lively couples' shower. Each project has complete instructions and product lists to make it easy. Soft cover; 20 full-color pages.
908-J-102 **\$5.99**



WILTON WEDDINGS

For planning and organizing your wedding – garden weddings, at-home and hotel receptions are covered – from budgets to interior design. Pull-out Planning Guide includes a budget checklist and 12-month organizer, plus tips on getting the most for your money. 25 cake designs and instructions. Soft cover, 148 pages.
908-J-115 **\$14.99**

A TREASURY OF WILTON WEDDING CAKES

The most exquisite collection of wedding cakes and ornaments that reflects the more than 50 years of experience Wilton has in designing wedding cakes, Victorian to contemporary. Soft cover, 96 pages.
908-J-105 **\$8.99**

WILTON BRIDAL CAKES

A showcase for many favorite wedding cake styles – Victorian, country garden and contemporary. Includes 27 designs, ideal for large or intimate celebrations. Complete instructions, patterns and cutting guide make it easy to achieve the cake of your dreams. Soft cover, 96 pages.
908-J-110 **\$8.99**

HOW TO MAKE WEDDING CAKES VIDEO

Invaluable lessons on how to design and assemble tier cakes for weddings, showers, anniversaries and other special occasions. Hints for transporting and serving also included in this 60 minute video.
VHS 901-J-128 **\$19.99**



CAKE DECORATING EASY AS 1-2-3!

See how to level and frost a cake perfectly, make simple borders, flowers, leaves and more.
60 minutes.
VHS 901-J-115 **\$19.99**



HOW TO MAKE ICING FLOWERS

Learn how to make roses, Easter lillies, violets, pansies, daisies, poinsettias and more! Five cake designs incorporate all the flowers included in this 60 minute video.
VHS 901-J-119 **\$19.99**

FIGURINE PEDESTAL

Combine fresh or silk flowers and your figurine for a beautiful display. Overall size: 5 in. high x 6 in. wide; pedestal top is 3 1/4 in. square.
113-J-3304 \$6.99



BELLS



FILIGREE BELLS*

Beautiful filigree detail.

2 1/4 in.	1 1/4 in.	1 in.	3/4 in.	1 in.
1001-J-9439	1001-J-9422	1001-J-9447	1007-J-9088	1007-J-9061
Pk/6 \$2.29	Pk/6 \$1.79	Pk/12 \$1.79	Pk/6 \$2.49	Pk/12 \$2.99

*Ribbon not included.

GLITTERED BELLS*

A shimmering addition.

3/4 in.	1 in.
1007-J-9088	1007-J-9061
Pk/6 \$2.49	Pk/12 \$2.99

ORNAMENT SETTINGS

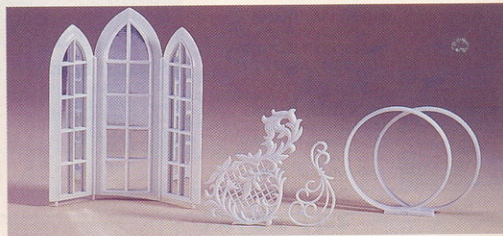


FLORAL ARCH

Beautiful showcase covered with lush flowers. Height: 10 in. Base: 4 1/2 in. diameter.
210-J-1987 \$10.00

CIRCLES OF LACE

Lacy alcove featuring tulle and a shimmering bell. Height: 10 in. Base: 4 1/2 in. diameter.
210-J-1986 \$12.00



CHAPEL WINDOWS

Reflective back window setting adds a shimmering effect. Use with base or alone. 6 1/2 x 5 x 1 in. deep.
205-J-3060 \$3.99

FILIGREE SWIRLS

4 x 2 1/4 in.
1004-J-2100
Pk/12 \$2.49

SCROLLS

2 1/4 x 1 1/4 in.
1004-J-2801
Pk/24 \$2.29

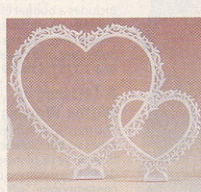
DOUBLE WEDDING BANDS

3 1/2 in. diameter.
201-J-1008 \$1.99



GAZEBO SET

Easy to assemble plastic.
5 x 9 in. 205-J-3061
Set/6 \$4.69



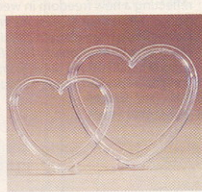
FILIGREE HEART FRAMES

7 x 6 1/2 in. 4 x 4 in.
205-J-1501 205-J-1527
Pk/3 \$2.69 Pk/3 \$1.69



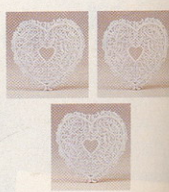
SEED PEARL HEART

7 x 6 1/2 in.
205-J-1006
Pk/3 \$3.69



CRYSTAL-LOOK HEARTS

4 1/4 in. 5 1/2 in.
205-J-1672 205-J-1674
\$1.79 \$1.99



LACY HEARTS

3 1/4 in.
1004-J-2306
Pk/12 \$2.49

ORNAMENT BASES

A beautiful beginning to a cake top ornament you create. Simply add the figurine of your choice, and trim with flowers, fabric tulle and accents.



FLORAL SCROLL BASE

Richly textured complement to your figurine. Height: 2 1/2 in. Base: 4 1/2 in. diameter.
White 201-J-1303 \$2.99
Ivory 201-J-305 \$2.99

ROMANTIC HEART BASE

2 pieces, 2 base sizes.
Regular 4 1/2 in. diameter
201-J-7332 \$2.99
Petite 3 1/4 in. diameter.
201-J-7847 \$2.69



FLORAL BASE

Height: 1 1/2 in.
Base: 4 7/8 in. diameter.
201-J-1815
\$1.99

CRYSTAL-LOOK BASE

Height: 1 3/4 in.
Base: 4 1/2 in. diameter.
201-J-1450 \$2.99

OVAL BASE

Bead border.
Height: 1 3/4 in.
Base: 4 1/2 x 6 in.
201-J-420
\$2.99

MIRROR-LOOK OVAL BASE

Sturdy, reflective one-piece design.
Height: 1 3/4 in.
Base: 4 1/2 x 6 in.
201-J-529 \$3.99

BIRDS AND BUTTERFLIES



CRYSTALIQUE™ LOVE BIRDS
6 1/4 in. high x 3 3/4 in. wide.
1001-J-3303 **\$5.00**



PETITE SONG BIRDS
A note of grace and poise.
2 1/4 in. high.
1316-J-1210 Pk/4 **\$2.99**



LOVE DOVES
Devoted duo provides perfect finish. 4 x 2 3/4 in.
1002-J-1806 Pk/2 **\$2.99**



KISSING LOVEBIRDS
Beak-to-beak romantics.
One piece, 5 1/2 in. high.
1002-J-206 **\$4.99**

DOVES



Iridescent
2 in. wide.
1002-J-509
Pk/6 **\$3.49**

Glittered
Coated with non-edible glitter. 2 x 1 1/2 in.
1006-J-166
Pk/12 **\$1.69**

Small
2 x 1 1/2 in.
1002-J-1710
Pk/12 **\$1.99**



LARGE DOUBLE WING SATIN BUTTERFLIES
Soft and graceful addition to cakes.
1006-J-808 Pk/2 **\$2.49**



CRYSTALIQUE™ BUTTERFLY
Butterfly 2 1/2 in. wide, Pick 2 3/4 in. long.
1001-J-873 Pk/2 **\$5.00**

Wedding



CRYSTAL-LOOK SWAN SET
Swans fit together beak to beak, the necks and heads forming a heart.
Height: 3 in. Base: 2 1/4 in.
202-J-413 Pk/2 **\$15.00**



CRYSTAL-LOOK PETITE SWAN SET
Height: 2 in. Base: 1 3/4 in.
202-J-416 Pk/2 **\$7.99**

ANGELIC ACCENTS



KNEELING CHERUB FOUNTAIN
Accent with tinted piping gel "water". 4 in. high.
1001-J-9380 **\$1.99**



FROLICKING CHERUB
Spreading wedding joy.
Height: 5 in.
1001-J-244 **\$2.79**



SNAP-ON CHERUBS
Accent 5 and 7 in. Grecian Pillars. Height: 3 1/2 in.
305-J-4104 Pk/4 **\$1.29**



DANCING CUPID PILLARS
A delight for wedding shower or Valentine cakes.
Height: 5 1/2 in.
303-J-1210 Pk/4 **\$7.99**



MUSICAL TRIO
Harmonious wedding accent.
Each 3 in. high.
1001-J-368 Pk/3 **\$2.29**



CARD HOLDERS
Place markers, too. (Cards sold separately)
1 5/8 x 3 3/8 in. high.
1001-J-9374 Pk/4 **\$3.49**



ANGELINOS
Heavenly addition. 2 x 3 in.
1001-J-504
Pk/6 **\$3.29**



ANGEL DUET
Fluttering fancies.
Each 2 in. high
1001-J-457
Pk/2 **\$1.99**

CAKE ASSEMBLY

CRYSTAL-CLEAR CAKE DIVIDER SET

- Sparkling clear twist legs beautifully complement your cake
- Designed for towering cakes from 6 to 14 in. diameter
- An elegant combination with Wilton crystal-look accessories

Clear plastic twist legs penetrate cake and rest on plate (dowel rods not needed). Includes 6, 8, 10, 12, 14 and 16 in. plastic separator plates plus 24 legs.

301-H-9450
Set/30 \$47.99

ADDITIONAL PLATES

6 in. 302-J-9730 \$2.99

8 in. 302-J-9749 \$3.99

10 in. 302-J-9757 \$4.99

12 in. 302-J-9765 \$6.99

14 in. 302-J-9773 \$8.99

16 in. 302-J-9780 \$10.99

7 1/2 in. TWIST LEGS

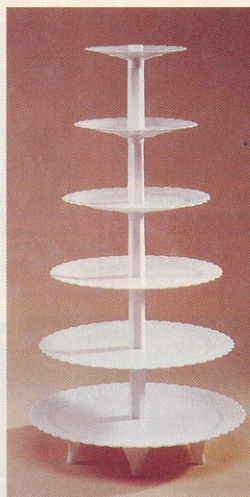
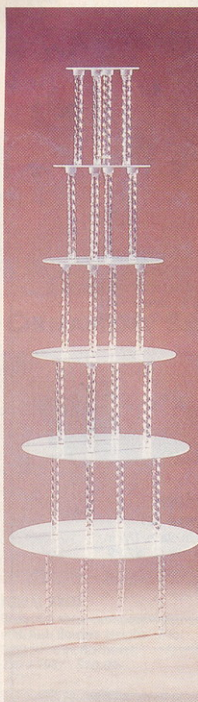
303-J-9794

PK/4 \$3.99

9 in. TWIST LEGS

303-J-9777

PK/4 \$3.99



TALL TIER CAKE STAND

Our stately Tall Tier Cake Stand rises to the occasion and majestically displays your cake at its best! The optional Lady Windemere-look of multiple small cakes as the base tier adds a distinctive Wilton design to your wedding cake.

BASIC SET

For your multi-tiered cakes up to 6 tiers high. Pretty lace-look plates enhance every cake design and hold tiers from 6 in. to 16 in. diameter. Easier to assemble than pillar construction, the twist-together center columns and strong, interchangeable plates provide sure stability. Set includes five twist-apart columns 6 1/2 in. high with one bottom and one top bolt; 18 in. footed base plate; 8, 10, 12, 14 and 16 in. separator plates (interchangeable, except footed base plate). Plastic.

304-J-7915 Set/13 \$45.99

REPLACEMENT PARTS

Top Column Cap Nut 304-J-7923 .79

Bottom Column Bolt 304-J-7941 .99

ADDITIONAL PLATES

8 in. 302-J-7894 \$3.99

10 in. 302-J-7908 \$4.99

12 in. 302-J-7924 \$5.99

14 in. 302-J-7940 \$8.99

16 in. 302-J-7967 \$11.99

18 in. 302-J-7983 \$14.99

Additional Columns

6 1/2 in. 303-J-7910 \$1.59

7 3/4 in. 304-J-5009 \$2.59

13 1/2 in. 303-J-703 \$4.49

Glue-On Plate Legs

Convert a 14 in. or 16 in. separator plate into a footed base plate. Order 6 legs for each plate.

304-J-7930 .59

Cake Corer Tube

Essential tool easily and neatly removes center from cake tiers when tall tier stand columns are used. Ice cake before using. Serrated edge removes cake center with one push. Cleans easily.

304-J-8172 \$1.99



LADY WINDEMERE-LOOK ACCESSORIES (FOR THE TALL-TIER STAND)

Easily adds 4 base cakes to your tall tier cake. The 4-arm base can be used with any plate from the basic set, except the 18 in. footed base plate. Up to 3 graduated tiers can be added to the center columns. Use the 20 in. diameter 4-arm base with 4 stability pegs, 13 1/2 in. column, bottom column bolt, base bolt and four 12 in. plates, sold above.

ADDITIONAL BOLT

304-J-8253 .59

LADY WINDEMERE-LOOK 4 ARM BASE

Includes base bolt.

304-J-8245 \$11.99

FRESH FLOWER ACCESSORIES



CRYSTALIQUE™ RIBBON ARCH FRESH FLOWER HOLDER

Ribbon loops grace this beautifully frosted design and allow for fresh or silk flowers to cascade. The base is designed to set into the cake layer after marking and trimming.

Height: 7 1/2 in. Base: 5 1/2 in. diameter.
113-J-3303 \$15.00



CRYSTAL-LOOK BOWL

4 1/2 in. diameter.

1 1/2 in. deep.

205-J-1404 \$2.69



CRYSTALIQUE™ FRESH FLOWER AND UNITY CANDLE/COUPLE HOLDER

Your floral bouquet and unity candle or couple look incredible against the cool texture of this crystal-look base. Height: 5 1/4 in. Base: 2 in. diameter.

120-J-3303 \$15.00



FLORAL FIGURINE PEDESTAL

Combine fresh or silk flowers and your figurine.

Overall size: 5 in. high x 6 in. wide; pedestal top is 3 1/4 in. square.

113-J-3304 \$6.99



FRESH FLOWER HOLDERS

Insert easily under cake tiers to hold cascading blooms, greenery, pearl sprays, tulle puffs and more. Use with floral oasis to keep flowers looking fresh.

205-J-8500 PK/2 \$2.99



FLOWER HOLDER RING

Put at base of Kolor-Flo Fountain.

12 1/2 in. diameter x 2 in. high. Plastic.

305-J-435 \$4.99



FLOWER SPIKES

Fill with water, push into cake, add flowers. Makes cakes safe for insertion of stems or wires. 3 in. high.

1008-J-408 PK/12 \$2.49

CAKE STANDS

Stunning Wilton Cake Stands are the perfect way to display your special wedding cake. Take a look—there's one perfectly suited for your wedding size and cake design.

FLOATING TIERS CAKE STAND SETS

- Dramatic illusion of decorated tiers suspended in mid-air
- Back support ideal for adding floral or ribbon treatments
- Great for modest size weddings



FLOATING TIERS CAKE STAND SET

Round plates present beautiful tiers. Set includes 17 in. high enamel coated white metal stand, 8, 12, and 16 in. smooth separator plates; instructions

307-J-825 Set/4 \$69.99

Additional plates available.

(Same plates as Crystal-Clear Cake Divider Set.)

8 in. 302-J-9749 \$3.99

12 in. 302-J-9765 \$6.99

16 in. 302-J-9780 \$10.99



HEART FLOATING TIERS CAKE STAND SET

Heart shaped plates perfectly sized to heart shaped tiers. Set includes 17 in. high enamel coated white metal stand, 8, 12 and 16 in. Decorator Preferred Heart Separator Plates; instructions

307-J-872 Set/4 \$69.99

Additional plates available

8 in. 302-J-60 \$2.99

12 in. 302-J-62 \$4.99 16 in. 302-J-64 \$8.99



GARDEN CAKE STAND

- Dramatic scrolls perfect for flowers and greenery
 - Optional satellite stands let you expand number of servings
- Our beautiful Garden Cake Stand echoes the wrought-iron look found in many formal gardens. Simply place cakes on plates and set on the stand. Painted metal stand is 23 in. high x 22 in. wide and uses any standard 10 in., 14 in. and 18 in. separator plates. Satellite garden stands sold individually below. 307-J-860 \$149.99

SATELLITE GARDEN CAKE STAND

Carry on the garden motif to additional cakes. Painted metal stand holds a 12 in. separator plate. 307-J-861 \$40.00



CANDLELIGHT CAKE STAND

- The magic of candlelight heightens the beauty of your cake
 - Romantic swirls of scrollwork and hearts
 - Great size for smaller weddings
- Simple, graceful design reinforced with a crossbar for more support. Sturdy enameled metal design holds up to 40 lbs. Ideal for three stacked tiers supported by a 14 in. separator plate. Stand is 21 1/2 in. diameter (13 1/4 in. center cake area) x 5 in. high and uses standard 7/8 in. candles. Our taper candle sets, sold on pages 164, perfectly complement this stand. (Plates and candles not included.) 307-J-871 \$35.00

SEPARATOR RINGS



ALWAYS & FOREVER SEPARATOR RING

Easily adds a distinctive touch to cake tiers. Use with any Wilton 10 in. Separator Plate Set. No pillars necessary. Made of highly polished, detailed resin. Height: 3 in.; Diameter: 9 in. 303-J-813 \$15.99



WIRE LACE CAKE SEPARATOR RING

Beautifully scrolled design separates tiers, providing an appealing, airy look for garden and candlelight cakes. Height: 3 in.; Diameter: 9 in. 303-J-816 \$12.99

SUPER-STRONG CAKE STAND



- Made for heavy base tiers - holds up to 185 pounds of cake
- Subtle etched design
- Ribbed underneath for added strength

You can be certain your large base tier will be stable when supported by our reinforced stand. High impact polystyrene. Height: 2 3/4 in.; Diameter: 18 in. 307-J-1200 \$14.99

PILLAR AND PLATE SETS



CLASSIC SEPARATOR SETS

Stately Grecian pillars and scalloped-edge plates create beautiful settings for all tiered cakes. Sets include 10 pieces: two Decorator Preferred plates, four pillars and four pegs.

6 in. Plate Set; 3 in. Pillars
2103-J-639 \$6.49

8 in. Plate Set; 5 in. Pillars
2103-J-256 \$7.49

10 in. Plate Set; 5 in. Pillars
2103-J-108 \$9.49

12 in. Plate Set; 5 in. Pillars
2103-J-124 \$11.49



CRYSTAL-LOOK SEPARATOR SETS

Unique sets add majestic height and sparkling appearance to cakes. Each set includes 6 pieces: two plates and four contoured crystal-look pillars.

7 in. Plate Set; 3 in. Pillars
301-J-1507 \$10.49

9 in. Plate Set; 5 in. Pillars
301-J-1509 \$13.49

11 in. Plate Set; 5 in. Pillars
301-J-1511 \$16.49

13 in. Plate Set; 7 in. Pillars
301-J-1513 \$19.99

17 in. Plate Set; 13 1/4 in. Pillars
(not shown)

Ideal style and height for use with the Kolor-Flo Fountain (sold on pg. 176).
301-J-1387 \$45.99



ARCHED TIER SET

Quite dramatic when used with Kolor-Flo Fountain (sold on pg. 176). Includes 14 pieces: Six 13 in. arched columns, two super strong 18 in. round Decorator Preferred separator plates and six angel cherubs to attach to columns with royal icing or glue.

301-J-1982 \$49.00



HARVEST CHERUB SEPARATOR SET

An idyllic setting for your romantic cake. Pillars snap on to plates for strong support. Set includes 6 pieces: four 7 in. Harvest Cherub pillars and two 9 in. separator plates (lower plate has 12 in. overall diameter).

301-J-3517 \$11.99



ROMAN COLUMN TIER SET

Includes 8 pieces: six 13 3/4 in. Roman columns and two strong 18 in. round Decorator Preferred separator plates. Lovely with the Kolor-Flo Fountain (sold on pg. 176).

301-J-1981 \$39.99



PLASTIC DOWEL RODS

Heavy-duty hollow plastic provides strong, sanitary support for all tiered cakes. Cut with serrated knife to desired length. Length: 12 3/4 in. Diameter: 3/4 in.
399-J-801 Pk./4 \$2.49

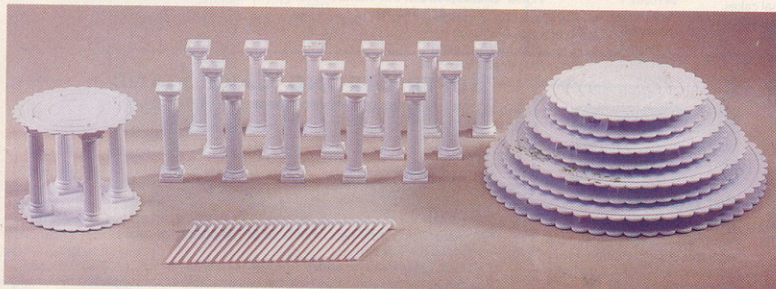
WOODEN DOWEL RODS

Cut and sharpen with strong shears and knife. Length: 12 in. Diameter: 1/4 in.
399-J-1009 Pk./12 \$2.99



PLASTIC PEGS

Insure that cake layers and separator plates atop cakes stay in place. Pegs do not add support; dowel rod cake properly before using. Length: 4 in.
399-J-762 Pk./12 \$1.44



GRECIAN PILLAR AND PLATE SET

A deluxe money-saving collection for the serious cake decorator. Decorator Preferred scalloped-edge separator plates and 5 in. pillars. Includes 54 pieces: two each 6 in., 8 in., 10 in., 12 in., and 14 in. plates; 20 Grecian pillars and 24 pegs.

SAVE 22% ON SET

301-J-8380 \$45.99



Bakeware

SHOP

Cakes baked for decorating have to be better — with golden color, fewer crumbs and a smooth, even surface. That's why Wilton Bakeware is built to be the best. Our quality aluminum pans have more features to help decorators produce better-looking cakes. Whether you're making a clown birthday cake or a towering wedding tier cake, if you start with a Wilton pan, you'll get the best baking results.

SHAPED PANS

Adorable dolls, cute bears and exciting sports designs are just part of our unbeatable selection. Whatever you're celebrating, you'll find a great pan to match, with fun detail and decorating ideas on the label.

SPECIALTY PANS

Elegant shapes like shells, fancy ring molds and Viennese swirls. All have beautifully defined detail made possible by quality anodized aluminum. You'll see the same precise detail in your baked cakes.

NON-STICK BAKEWARE

Slicker to the touch, so you know it will release your baked goods perfectly and clean up with ease. A wide selection for baking everything from breads to tarts.

Rated #1 in Good Housekeeping!

Wilton's most popular bakeware — built with the most features to help decorators bake their best. Compare these benefits to any brand, and discover why Decorator Preferred was rated #1 by Good Housekeeping*

*The May 1999 Good Housekeeping Institute Report rates this Wilton Professional Pan #1 out of 31 different 9 inch round pans.

STRAIGHT SIDES

Bake perfect 90° corners for the precise look wedding cakes require. Ordinary bakeware has rounded corners, giving cakes rounded edges.

BATTER-FILL MARKS

Ensures precise height! This "fill-to-here" line on 3 in. high sheets and squares, indicates the 1/2-pan batter level recommended to bake the perfect cake.

GRIP LIP EDGES

Extra-wide rims make heavy filled pans easy to handle.

PURE ALUMINUM

The best material for baking cakes — creates a light, golden brown cake surface, beautiful for decorating.

SUPERIOR THICKNESS

Thicker than ordinary bakeware, built to distribute heat evenly for more consistent baking.

HAND-CRAFTED CONSTRUCTION

Rounds are hand-spun, sheets and squares hand-welded for excellent detail and durability.

LIFETIME WARRANTY

Superior construction and performance designed and guaranteed to last a lifetime.

Decorator

PROFESSIONAL BAKEWARE

ROUNDS

What a selection of sizes — available singly or in convenient 3-pan sets. Plus, the hard-to-find 18 inch Half Round, which lets you bake and ice two halves to create one 18 inch round.

6 x 2 in. deep	2105-J-6122	\$5.99
8 x 2 in. deep	2105-J-6136	\$6.99
9 x 2 in. deep	2105-J-6137	\$7.99
10 x 2 in. deep	2105-J-6138	\$8.99
12 x 2 in. deep	2105-J-6139	\$10.99
14 x 2 in. deep	2105-J-6140	\$14.99
16 x 2 in. deep	2105-J-6141	\$16.99
6 x 3 in. deep	2105-J-6106	\$6.99
8 x 3 in. deep	2105-J-6105	\$7.99
10 x 3 in. deep	2105-J-6104	\$9.99
12 x 3 in. deep	2105-J-6103	\$12.99
14 x 3 in. deep	2105-J-6102	\$15.99
16 x 3 in. deep	2105-J-6101	\$18.99
Half Round		
18 x 3 in. deep	2105-J-6100	\$16.99

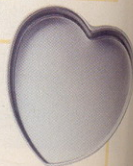


3-PC. ROUND SETS

6, 10 and 14 in. diameter x 3 in. deep.	
2105-J-6114 Set/3	\$31.99
8, 12 and 16 in. diameter x 3 in. deep.	
2105-J-6115 Set/3	\$37.99

HEARTS

The ultimate heart cake is beautiful for showers, weddings, and more!



6 x 2 in. deep	2105-J-600	\$4.99
8 x 2 in. deep	2105-J-601	\$5.99
10 x 2 in. deep	2105-J-602	\$7.99
12 x 2 in. deep	2105-J-607	\$9.99
14 x 2 in. deep	2105-J-604	\$11.99
16 x 2 in. deep	2105-J-605	\$13.99

CAKE FOUNTAINS



KOLOR-FLO FOUNTAIN

Professional quality fountain looks spectacular with every tiered cake design. Water cascades dramatically from three levels; simply remove top levels for smaller fountain arrangements. Intricate light system with two bulbs for added brilliance. Use with 14 in. or larger plates, 13 in. or taller pillars for tallest cascade. Coordinates with our 17 in. Crystal-Look Plate Set, p. 174. Plastic fountain bowl is 9 3/4 in. diameter. 110-124 V, AC motor with 65 in. cord. Pumps water electrically. Directions and replacement part information included. 306-J-2599 \$109.99

REPLACEMENT PARTS

Pump	306-J-1002	\$49.00
Piston	306-J-1029	\$3.99
Pump/Bulb		
Bracket	306-J-1037	\$3.39
Light Socket	306-J-1045	\$5.49
Light Bulb	306-J-1053	\$5.99
Cascade/Pump		
Connector	306-J-1088	\$3.49
Floater Switch	306-J-1096	\$14.49
Upper Cascade	306-J-1118	\$6.99
Middle Cascade	306-J-1126	\$8.69
Lower Cascade	306-J-1134	\$10.49
Bowl	306-J-1142	\$17.99
Bottom Base	306-J-1170	\$13.99



CASCADE SET FOR KOLOR-FLO FOUNTAIN

Dome shapes redirect water over their surface in non-stop streams. Set includes 4 pieces: 2 1/2 in., 4 1/2 in., 8 in., and 11 1/2 in. diameter (Kolor-Flo Fountain sold separately). 306-J-1172 Set/4 \$14.99



FANCI FOUNTAIN

Economical fountain in crystal-clear design enhances any tiered cake. Adjustable, smooth water flow. Use with 14 in. or larger plates. Quiet 125-250 AC motor with 28 in. cord. Set-up instructions included. Height: 12 in. Diameter: 10 in. 306-J-2000 \$59.00

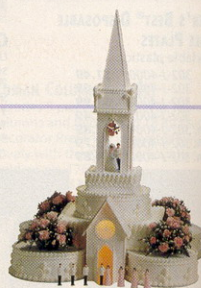
REPLACEMENT PARTS

Bulb	306-J-1790	\$1.79
Cascade Set		
	306-J-1791	\$9.99



FLOWER HOLDER RING

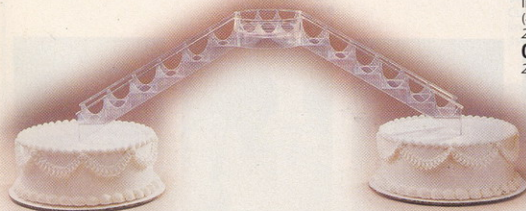
Put at base of Kolor-Flo Fountain. 12 1/2 in. diameter x 2 in. high. Plastic. 305-J-435 \$4.99



CATHEDRAL CAKE KIT

Includes: 5 easy-to-assemble white church pieces, 4 white plastic cake supports, a church window that can be illuminated from within. Opening in tower is 8 1/2 in. high x 2 1/2 in. wide. 2104-J-2940 \$15.99

STAIRWAYS AND BRIDGES



FILIGREE BRIDGE AND STAIRWAY SET

Bridge the gap between lavish tiers. Includes two stairways (16 1/4 in. long) and one platform (4 3/4 x 5 in.). Plastic. 205-J-2109 Set/3 \$11.99

ONE STAIRWAY ONLY

205-J-1218 \$4.99

CRYSTAL BRIDGE AND GRACEFUL STAIRWAY SET

Includes two stairways (16 3/4 in. long) and one platform (4 3/4 x 5 in.). Plastic.

205-J-2311 Set/3 \$14.99

ONE STAIRWAY ONLY

205-J-2315 \$7.99



CAKE BOARD AND TRIMS

Your cake will look its best when presented with quality Wilton boards, doilies and ruffled trims.

RUFFLE BOARDS®

Ready-to-use cake board and ruffle in one. Bleached white board and all-white ruffling to complement any cake.

8 in. (for 6 in. round cake)	415-J-950	\$2.49
10 in. (for 8 in. round cake)	415-J-960	\$2.99
12 in. (for 10 in. round cake)	415-J-970	\$3.49
14 in. (for 12 in. round cake)	415-J-980	\$3.99
16 in. (for 14 in. round cake)	415-J-990	\$4.99
18 in. (for 16 in. round cake)	415-J-1000	\$6.49



CAKE CIRCLES

Corrugated cardboard for strength and stability.

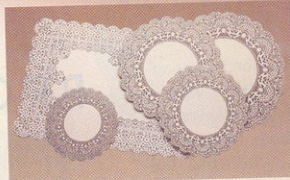
6 in. diameter	2104-J-64	Pk./10	\$2.99
8 in. diameter	2104-J-80	Pk./12	\$3.99
10 in. diameter	2104-J-102	Pk./12	\$4.99
12 in. diameter	2104-J-129	Pk./8	\$4.99
14 in. diameter	2104-J-145	Pk./6	\$5.99
16 in. diameter	2104-J-160	Pk./6	\$5.99



CAKE BOARDS

Shaped cakes look best on boards cut to fit! Strong corrugated cardboard generously-sized in rectangular shapes. Perfect for sheet and square cakes. For shaped cakes, use the pan as a pattern and cut out board to fit cake.

10 x 14 in.	2104-J-554	Pk./6	\$4.49
13 x 19 in.	2104-J-552	Pk./6	\$4.99



SHOW 'N SERVE CAKE BOARDS

Scalloped edge has the look of intricate lace. Food-safe, grease-resistant coating.

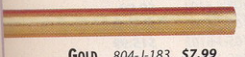
8 in.	2104-J-1125	Pk./10	\$3.99
10 in.	2104-J-1168	Pk./10	\$4.49
12 in.	2104-J-1176	Pk./8	\$4.99
14 in.	2104-J-1184	Pk./6	\$5.49
14 x 20 in. Rectangle	2104-J-1230	Pk./6	\$5.99

FANCI-FOIL WRAP

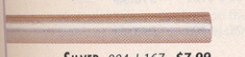
Serving side has a non-toxic grease-resistant surface. FDA-approved for use with food. Continuous roll: 20 in. x 15 ft.



WHITE 804-J-191 \$7.99



GOLD 804-J-183 \$7.99



SILVER 804-J-167 \$7.99



TUK-N-RUFFLE

A pretty touch that attaches to edge of your serving tray or board with royal icing or tape. 60 ft. bolt per box.

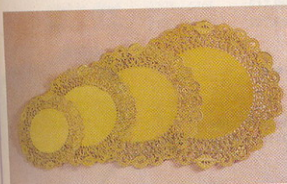
White	802-J-1008	\$14.99
6 ft. pkg. White	802-J-1991	\$2.99

TUK-N-RUFFLE CONVERSION CHART

Find cake board size below; cut amount suggested.

Cut amount suggested		Cut amount suggested				
Cake Board	Tuk-N-Ruffle	Cake Board	Tuk-N-Ruffle			
Rounds	8 in.	2 ft. 6 in.	Squares	6 in.	2 ft. 4 in.	
	10 in.	3 ft.		8 in.	3 ft.	
	12 in.	3 ft. 7 in.		10 in.	3 ft. 8 in.	
	14 in.	4 ft.		12 in.	4 ft. 4 in.	
	16 in.	4 ft. 8 in.		14 in.	5 ft.	
	18 in.	5 ft. 2 in.		16 in.	5 ft. 8 in.	
Rectangles	7 x 11 in.	3 ft. 4 in.	Hexagons	6 in.	1 ft. 9 in.	
	9 x 13 in.	4 ft.			9 in.	2 ft. 6 in.
	11 x 15 in.	4 ft. 8 in.			12 in.	3 ft. 6 in.
	12 x 18 in.	5 ft. 4 in.			15 in.	4 ft. 6 in.
Ovals	7 3/4 in.	1 ft. 9 in.		13 1/2 in.	3 ft. 3 in.	
	10 3/4 in.	2 ft. 6 in.		16 1/2 in.	4 ft.	

CAKE DOILIES



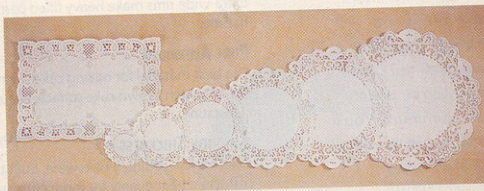
GOLD FOIL

6 in. Round	2104-J-90306	Pk./18	\$2.49
8 in. Round	2104-J-90308	Pk./12	\$2.49
10 in. Round	2104-J-90310	Pk./6	\$2.49
12 in. Round	2104-J-90312	Pk./4	\$2.49



SILVER FOIL

12 in. Round	2104-J-90412	Pk./4	\$2.49
10 in. Round	2104-J-90007	Pk./6	\$2.49
8 in. Round	2104-J-90006	Pk./12	\$2.49
6 in. Round	2104-J-90116	Pk./18	\$2.49



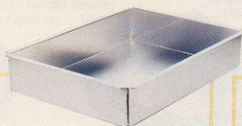
GREASE-PROOF WHITE

4 in. Round	2104-J-90204	Pk./30	\$1.99
6 in. Round	2104-J-90206	Pk./20	\$1.99
8 in. Round	2104-J-90208	Pk./16	\$1.99
10 in. Round	2104-J-90210	Pk./10	\$1.99
12 in. Round	2104-J-90212	Pk./6	\$1.99
14 in. Round	2104-J-90214	Pk./4	\$1.99
10 x 14 in. Rectangle	2104-J-90224	Pk./6	\$1.99

Preferred®

LIFETIME WARRANTY

SHEETS



Extra-thick aluminum distributes heat efficiently on these large pans.

9x13x2 in. deep	2105-J-6146	\$14.99
11x15x2 in. deep	2105-J-6147	\$16.99
12x18x2 in. deep	2105-J-6148	\$19.99
14x22x2 in. deep	2105-J-6149	\$24.99
9x13x3 in. deep	2105-J-6113	\$17.99
11x15x3 in. deep	2105-J-6112	\$19.99
12x18x3 in. deep	2105-J-6111	\$21.99

CONTOUR



Create cakes with an elegant, rounded top edge. This is the perfect shape for positioning rolled fondant.

9 x 3 in. deep	2105-J-6121	\$10.99
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SQUARES



Perfect 90° corners give you the flawless look necessary for wedding tiers.

8x2 in. deep	2105-J-6142	\$8.99
10x2 in. deep	2105-J-6143	\$12.99
12x2 in. deep	2105-J-6144	\$15.99
14x2 in. deep	2105-J-6145	\$19.99
8x3 in. deep	2105-J-6110	\$10.99
10x3 in. deep	2105-J-6109	\$14.99
12x3 in. deep	2105-J-6108	\$17.99
14x3 in. deep	2105-J-6107	\$21.99

BEVELS



Attractive angled-edge cakes preferred for Lambeth decorating. Our unique 5-Pc. Set has the pans bakers need to create a beautiful beveled layer cake, when used with the appropriate-size round pan.

5-PC. BEVEL SET

Includes 8, 10 and 12 in. top bevel pans, 2 1/2 in. deep and 14 and 16 in. bottom bevel pans, 1 1/4 in. deep.
2105-J-6116 Set/\$39.99

HEATING CORE



Distributes heat to bake large cakes evenly. Recommended for 3 in. deep pans, 11 in. diameter or larger. Releases easily from cake. 3 1/2 x 3 1/2 x 4 in. diameter. 417-J-6100 \$5.49

Get more ideas!



Bakeware

DECORATOR PREFERRED

PAN SETS

These are the classic shapes every baker needs. Wilton has them in convenient graduated-size sets, to help you create fabulous tiered cakes or individual cakes in exactly the size you want. Quality aluminum holds its shape for years. Each pan 2 in. deep, except where noted.



HEART PAN SET

Create the ultimate heart cake—a beautiful way to celebrate showers, weddings and more. Now redesigned for a perfect fit when used with our Decorator Preferred Heart Separator Plates shown on page 175. Includes 6, 10, 12 and 14 in. pans; aluminum. 2105-J-606 Set/4 \$29.99



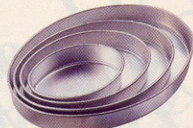
ROUND PAN SET

Includes 6, 8, 10, 12 in. pans. 2105-J-211 Set/4 \$26.99



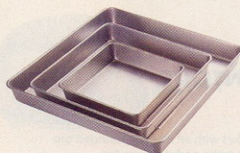
ROUND PAN SET, 3 IN. DEEP

Includes 8, 10, 12, 14 in. pans. 2105-J-2932 Set/4 \$37.99



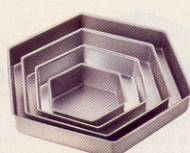
OVAL PAN SET

Includes 7 7/8 x 5 5/8 in.; 10 3/4 x 7 5/8 in.; 13 x 9 7/8 in. and 16 1/2 x 12 3/8 in. pans. 2105-J-2130 Set/4 \$29.99



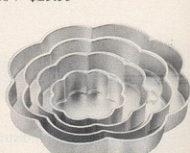
SQUARE PAN SET

Includes 8, 12, 16 in. pans. 2105-J-2132 Set/3 \$37.99



HEXAGON PAN SET

Includes 6, 9, 12, 15 in. pans. 2105-J-3572 Set/4 \$30.99



PETAL PAN SET

For showers, weddings and anniversaries. Includes 6, 9, 12 and 15 in. pans. 2105-J-2134 Set/4 \$29.99

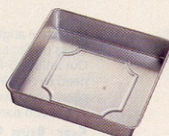
PERFORMANCE PANS

The classic aluminum pans—durable, even-heating and built to hold their shape through years of use. We named them Performance Pans because they perform beautifully. These are great all-purpose pans. You'll use them for casseroles, entrees, baked desserts and more. Wilton has sold millions of Performance Pans, because decorators and bakers know they can depend on them.



ROUNDS

6 x 2 in. deep	2105-J-2185	\$5.99
7 x 2 in. deep	2105-J-2190	\$6.49
8 x 2 in. deep	2105-J-2193	\$6.99
10 x 2 in. deep	2105-J-2207	\$7.99
12 x 2 in. deep	2105-J-2215	\$10.49
14 x 2 in. deep	2105-J-3947	\$13.49
16 x 2 in. deep	2105-J-3963	\$16.49
9 x 2 in. 2-Pan Set	2105-J-7908	\$11.99



SQUARES

6 x 2 in. deep	507-J-2180	\$5.49
8 x 2 in. deep	2105-J-8191	\$7.49
9 x 2 in. deep	2105-J-8195	\$8.49
10 x 2 in. deep	2105-J-8205	\$9.49
12 x 2 in. deep	2105-J-8213	\$12.99
14 x 2 in. deep	2105-J-8220	\$16.99
16 x 2 in. deep	2105-J-8231	\$18.99



SHEETS

7 x 11 in.	2105-J-2304	\$7.49
9 x 13 in.	2105-J-1308	\$9.99
11 x 15 in.	2105-J-1358	\$13.99
12 x 18 in.	2105-J-182	\$15.99



COVERED BAKING PAN

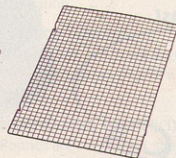
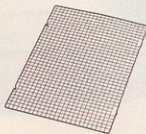
Clear, durable cover makes it easy to take desserts and keep them fresh at home. 11 x 15 in. 2105-J-3849 \$18.99

COOLING GRIDS



NON-STICK

Cookies and cakes won't crack with our slick non-stick coating.



13 in. Round
2305-J-230
\$8.49

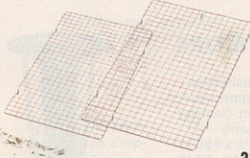
10 x 16 in.
2305-J-228
\$7.99

14 1/2 x 20 in.
2305-J-229
\$11.99



NICKEL-PLATED

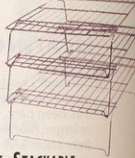
Sturdy design will never rust. Great selection of popular sizes.



13 in. Round
2305-J-130
\$6.99

10 x 16 in.
2305-J-128
\$4.99

14 1/2 x 20 in.
2305-J-129
\$7.99



3 P.C. STACKABLE NICKEL-PLATED

Use singly or stack to save space while cooling three cake layers or batches of cookies at the same time. Individual grids 13 1/2 x 9 1/2 x 3 in. high; stacked grids 13 1/2 x 9 1/2 x 9 1/2 in. high. 2305-J-151 \$11.99

LEVELERS

Make your cake top perfectly level for precise decorating – makes torting easy, too!

LARGE CAKE LEVELER

Blade easily levels and tortes cakes up to 18 inches in diameter. Adjusts up to 3 in. high – just twist feet to lock into desired height notch and glide the stainless steel blade through your cake.

417-J-1198 \$19.99

CAKE LEVELER

Place adjustable wire in notches to height desired and glide through the cake. For cakes up to 10 in. wide x 2 in. high.

415-J-815 \$2.99

PARCHMENT



Professional grade, silicone-treated parchment is excellent for lining baking pans, making triangles for decorating, as message scrolls on cakes. Oven-safe to 450°F, great in microwaves, too. Double roll contains 41 sq. feet (15 in. x 33 ft.).

415-J-680 \$4.99

SINGLES MOLDS

With Singles™ personal size molds, each guest can have an elegant decorated dessert to enjoy. Most Singles™ molds are approx. 4 inches and hold 3/4 cup (6 oz.). Aluminum.



Teddy Bear
2105-J-1109
\$2.49



Fancy Ring
2105-J-1102
\$2.99



Fancy Heart
2105-J-1105
\$2.49



Angel Food
2105-J-1104
\$2.99



Loaf
2105-J-1107
\$2.49



**Aluminum Round
Tart/Quiche**
4 1/2 x 3/4 in. deep.
2105-J-1103 \$2.49

SPRINGFORMS

When shopping for a springform, you want strong construction and an easy-release design that will let you remove a perfect cheesecake every time. Wilton aluminum springforms are built tough, with strong springlocks that hold up year after year. The removable waffle-textured bottom design keeps crusts from sticking while distributing heat thoroughly; springlock releases sides. Aluminum.

6 x 3 in. deep
2105-J-4437 \$9.99

8 x 3 in. deep
2105-J-8464 \$10.99

9 x 3 in. deep
2105-J-5354 \$11.99

10 x 3 in. deep
2105-J-8465 \$12.99



SPECIALTY PANS



CLASSIC ANGEL FOOD PANS

If you're looking for a healthy dessert, you can't do better than angel food! It's delicious with a simple fresh fruit topping. Removable inner core sleeve, cooling legs. Aluminum.

7 x 4 1/2 in. deep
Takes 1/2 standard mix.
2105-J-9311
\$11.99

10 x 4 in. deep
Takes 1 standard mix.
2105-J-2525
\$14.99



RING MOLD PAN

Turn out spectacular cakes, gelatin molds and more. Takes approx. 1 1/2 standard cake mixes. 10 1/2 x 3 in. deep. Aluminum.

2105-J-4013 \$9.99

FANCY RING MOLD PAN

Beautiful bundt-style pan, ideal for pound cakes, mousse and more! Takes one standard bundt-type mix. 10 in. diameter x 3 in. deep. Aluminum.

2105-J-5008 \$9.99



SHELL PAN

This pretty pan is great for molded salads, mousses, gelatins and cakes. 11 1/2 x 12 1/4 x 2 in. deep. Aluminum.

2105-J-8250 \$9.99



VIENNESE SWIRL PAN

Its graceful lines show up very well on glazed cakes. One-mix pan is 11 1/2 x 17/8 in. deep. Aluminum.

2105-J-8252 \$9.99



PUFFED HEART PAN

Try this beautifully rounded shape for mousses, gelatins and rice molds too. Shape also great for decorating with fondant. One-mix pan is approximately 10 x 10 x 2 in. deep. Aluminum.

2105-J-172 \$8.99

Bakeware

PAN SETS
PERFORMANCE PANS
SPECIALTY PANS

COOKIE SHEETS AND PANS

A warped sheet can ruin a batch of cookies. With Wilton Cookie Sheets, you won't worry about warping. They're extra thick aluminum and heat evenly for perfect, evenly-browned bottoms. Versatile sheets are great for baking appetizers, chicken, turnovers and more.

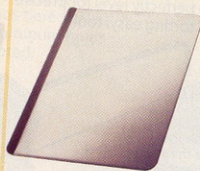
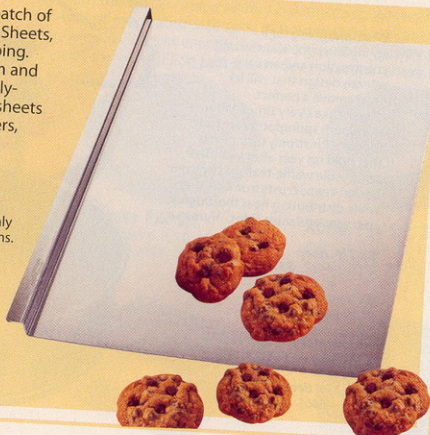
ALUMINUM

Extra-thick construction heats evenly for perfect, evenly-browned bottoms.

Jumbo 14 x 20 in.
2105-J-6213 \$15.99

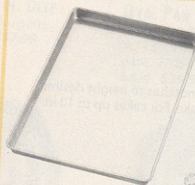
10 x 15 x 1/4 in. deep
2105-J-1265 \$7.49

12 1/2 x 16 1/2 in. deep
2105-J-2975 \$11.99



INSULATED ALUMINUM

Two quality aluminum layers sandwich an insulating layer of air for perfect browning without burning.
13 x 17 x 1/4 in. deep.
2105-J-2644 \$15.99



JELLY ROLL AND COOKIE PANS

Higher sides make the difference. Wilton pans are 1 in. deep for fuller-looking desserts.

10 1/2 x 15 1/2 x 1 in. deep
2105-J-1269 \$10.99

12 x 18 x 1 in. deep.
2105-J-4854 \$12.99

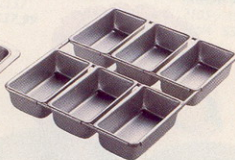
LOAF PANS

It's all in the crust. Wilton Loaf Pans bake bread with hearty, crisp crusts and soft, springy centers. Our superior anodized aluminum promotes better browning, resulting in the perfect texture for all your breads.



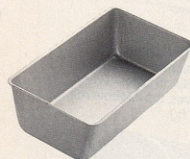
PETITE LOAF PAN

Great for single-size dessert cakes, frozen bread dough. Nine cavities are 2 1/2 x 3 3/8 x 1 1/2 in. deep. Aluminum.
2105-J-8466 \$9.99



MINI LOAF PAN

Everyone loves personal sized nut breads or cakes as a gift basket surprise. Six cavities are 4 1/2 x 2 1/2 x 1 1/2 in. deep. Aluminum.
2105-J-9791 \$9.99



9 x 5 IN. LOAF PAN

Favorite size for home-made breads, cakes, meat loaves. 2 3/4 in. deep. Aluminum.
2105-J-3688 \$6.49



LONG LOAF PAN

Bake classic cakes or angel food delights. Legs provide support for cooling angel food cakes. 16 x 4 x 4 1/2 in. deep. Aluminum.
2105-J-1588 \$12.99

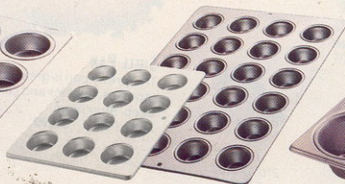
MUFFIN PANS

With so many great Wilton muffin pans to choose from, you'll be making muffins – and cupcakes – more often! You'll love our mini pans for the perfect brunch muffins and the jumbo size pan for bakery-style muffins and cupcakes.



STANDARD MUFFIN PAN

Most popular size for morning muffins, after-school cupcakes and desserts. Cups are 3 in. diameter x 1 in. deep. Aluminum.
12 Cup 2105-J-9310 \$14.99



MINI MUFFIN PANS

Great for brunches and large gatherings. Try them for mini cheesecakes. Cups are 2 in. x 3/4 in. deep. Aluminum.
12 Cup 2105-J-2125 \$9.99
24 Cup 2105-J-9313 \$15.99

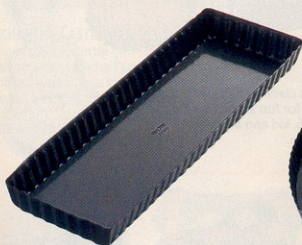


JUMBO MUFFIN PAN

Make super-size cupcakes and muffins. Six cups, each 4 x 2 in. deep. Aluminum.
2105-J-1820 \$15.99

NON-STICK TART / QUICHE PANS

There's nothing prettier to serve for brunch than a perfectly-shaped tart or quiche. With the great selection of Wilton 2-piece pans, it's easy to achieve the firm-yet-flaky crusts essential for these desserts or entrées. Available in non-stick, heavy-gauge steel, with a removable bottom that lifts out, to help you serve without damaging the delicate fluted edges.



LONG RECTANGLE

This long, elegant shape will highlight your brunch buffet. 4 x 14 x 1 in. deep. Heavy-gauge steel construction. 2105-J-2150 **\$8.99**



HEART

Fill crust with custard and berries for an easy Valentine dessert. 10 x 1 in. Heavy-gauge steel construction. 2105-J-2152 **\$8.99**



ROUNDS

Classic shape for fruit tarts in two sizes. Heavy-gauge steel construction. 9 x 1 in. deep 2105-J-2151 **\$8.99** 11 x 1 1/4 in. deep 2105-J-2155 **\$9.99**



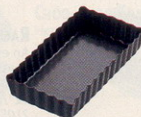
RECTANGLE

Removable bottom lets you transfer tarts intact onto your serving plate. 7 x 11 x 1 in. Heavy-gauge steel construction. 2105-J-2153 **\$8.99**



SINGLES!™ ROUND

4 1/2 x 3 1/4 in. deep. 2105-J-1218 **\$3.49**



SINGLES!™ RECTANGLE

4 1/2 x 2 1/4 x 3 1/4 in. deep. 2105-J-1207 **\$3.49**

Bakeware

PANS
COOKIE SHEETS
LOAF PANS
NON-STICK PANS

NON-STICK BAKEWARE

The finest non-stick bakeware available. Extra slick to the touch, cookies slide right off, cakes pop out. Durable non-stick coating on extra-thick steel. Five year warranty.

COOKIE SHEET AND PANS

13 x 17 in. Sheet	2105-J-167	\$10.99
10 x 15 in. Pan	2105-J-100	\$10.99
11 x 17 in. Pan	2105-J-101	\$11.99
14 x 20 in. Pan	2105-J-160	\$14.99

ROUND PANS

9 in. Round Pan	2105-J-102	\$ 6.99
2-Pan set	2105-J-127 Set/2	\$10.99

SPECIALTY PANS

9 in. Pie Pan	2105-J-119	\$ 4.99
9 in. Heart Pan	2105-J-122	\$ 9.99
10 in. 2-Pc. Angel Food Pan	2105-J-115	\$13.99
Petal Angel Food Pan	2105-J-165	\$13.99
12 in. Pizza Pan	2105-J-110	\$ 9.99
10 in. Fluted Mold	2105-J-111	\$11.99
4 Cup Mini Fluted Mold	2105-J-126	\$14.99
9 in. Square Pan	2105-J-108	\$ 7.99

SHEET PANS

7 x 11 in. Sheet Pan	2105-J-128	\$ 8.49
9 x 13 in. Sheet Pan	2105-J-103	\$10.99
9 x 13 in. Covered Sheet Pan	2105-J-118	\$13.99

LOAF PANS

9 x 5 in. Loaf Pan	2105-J-104	\$ 6.99
4-Cup Mini Loaf Pan	2105-J-120	\$14.99
9 x 5 in. Meat Loaf Pan Set	Set/2 2105-J-114	\$14.99

MUFFIN PANS

12-Cup Standard Muffin	2105-J-105	\$11.99
6-Cup Standard Muffin	2105-J-109	\$ 9.99
Mini Muffin Pan	2105-J-113	\$ 7.99



NON-STICK SPRINGFORM



Quality non-stick finish on heavy-gauge steel. Waffle-textured bottom; springlock releases sides. 4 x 1 3/8 in. deep 2105-J-1204 **\$4.99** 6 x 3 in. deep 2105-J-218 **\$7.99** 9 x 3 in. deep 2105-J-107 **\$11.99**



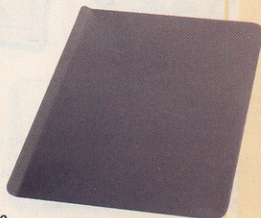
NON-STICK HEART SPRINGFORM PAN

Serve the classic Valentine cheesecake with this heart-shaped pan. Waffle-textured bottom; springlock releases sides. 9 1/4 x 9 1/2 x 2 3/4 in. deep. 2105-J-2122 **\$10.99**

NON-STICK INSULATED

NON-STICK INSULATED COOKIE SHEET

No need to worry about burned bottoms or sticking. Great for browning cookies and frozen pizza. Non-stick steel. 13 x 17 in. 2105-J-3644 **\$15.99**



SHAPED PANS

MINI WONDER MOLD

Use with Mini Doll Picks for a quartet of party treats. Great with above Wonder Mold Kit for a color-coordinated bridal party centerpiece. One cake mix makes 4 to 6 cakes. Pan is 10 x 10 x 3 in. deep. Individual cakes are 3 1/2 x 3 in. Aluminum. 2105-J-3020 \$9.99

new

Mini Doll Picks

4 1/4 in. high with pick.
1511-J-1019 Pk./4 \$5.99



GUITAR PAN

Whether your musical choice is classical or pure rock 'n' roll, a guitar cake sets the tone for fun at your next party! Celebrate school band concerts, kid and adult birthdays! One-mix pan is 16 1/2 x 8 1/2 x 2 in. 2105-J-570 \$9.99



new



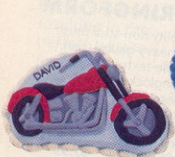
3-D CRUISER PAN

Hit the open road with a car that shows your style! What a fun way to celebrate a new driver in the family, welcome travelers home or create the car of your dreams. Bake exciting 3-dimensional cakes, ready to customize for all occasions. One-mix pan is 11 x 6 1/4 x 4 in. high. Aluminum. 2105-J-2043 \$9.99



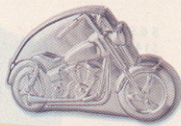
RACE CAR PAN

An exciting party pit stop for birthdays or race days! Customize it with your favorite colors and racing team identification. One-mix pan is 12 1/2 x 9 1/4 x 2 in. deep. Aluminum. 2105-J-1350 \$9.99



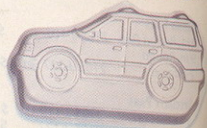
MOTORCYCLE PAN

Your party cake is going fast! This classic motorcycle will have great appeal for avid bikers or for those who just dream of making that cross-country ride. One-mix pan is approximately 15 1/4 x 9 1/2 x 2 in. deep. Aluminum. 2105-J-2025 \$9.99



SPORTS UTILITY VEHICLE PAN

Blaze a fun party trail! This pan gives you great mileage - use it for birthdays and picnics, or just to celebrate buying your own new sports vehicle. One-mix pan is 15 1/4 x 8 1/4 x 2 in. deep. Aluminum. 2105-J-2034 \$9.99



STAR PAN

What better way to honor the celebrity in your life? Brighten birthdays, opening nights, even law enforcement occasions. One-mix pan is 12 3/4 in. x 1 7/8 in. deep. Aluminum. 2105-J-2512 \$9.99



MINI STAR PAN

Make your celebrations brighter. One cake mix makes 20-24 mini stars. 6 cavity pan is 14 1/2 x 11 in.; individual cakes are 4 3/4 in. diameter x 1 1/4 in. deep. Aluminum. 2105-J-1235 \$10.99



SHAPED PANS



ENCHANTED CASTLE PAN

A royal treat for little girls' birthdays or any important event. Wonderful for molded sugar or ice cream. One-mix pan is 11 1/2 x 11 3/4 x 2 in. deep.

Aluminum.
2105-J-2031 \$9.99



NOAH'S ARK PAN

You'll have a great time building this ark. Decorate it with your favorite animals (two by two, of course) to celebrate kids' birthdays, baby showers and more. One-mix pan is approximately 10 x 12 1/4 x 2 in. deep. Aluminum.

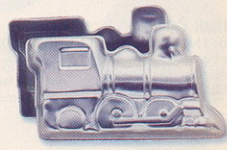
2105-J-2026 \$9.99



CHOO-CHOO TRAIN PAN SET

Here's the little 3-D engine with a trainload of uses. Two-piece pan snaps together to create a cake 10 x 6 x 4 in. deep. Takes 6 cups batter. Aluminum.

2105-J-2861 Set/2 \$10.99



FLOWER POT PAN

Say it with flowers all year 'round. Create a lovely blossom cake, customized with your favorite flowers. Brighten birthdays and Mothers' Day, send get well wishes or welcome new neighbors. One-mix pan is 13 1/2 x 9 x 2 in. deep. Aluminum.

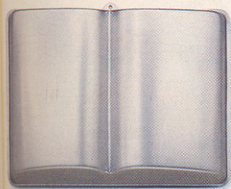
2105-J-2030 \$9.99



OVER THE HILL TOMBSTONE PAN

Optimistically mark the passing of one more year. One-mix pan is 13 x 9 1/4 x 2 in. deep. Aluminum.

2105-J-1237 \$9.99



TWO-MIX BOOK PAN

When your cake must speak volumes, this shape serves up to 30 guests. Whatever the occasion, the crowd will be captivated. Pan is 11 1/2 x 15 x 2 3/4 in. deep.

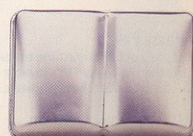
Aluminum.
2105-J-2521 \$13.99



BOOK PAN

This open book details every one of life's important chapters - birthdays, baby showers, graduations and much more. Five ways to decorate included. One-mix pan is 13 x 9 1/2 x 2 in. deep. Aluminum.

2105-J-972 \$9.99



CLASSIC WONDER MOLD

The secret behind many of our beautiful Doll Cake Section designs - including our incredible cover cake! Creates an elegant 3-D shape for decorating fabulous dress designs. Use with our Teen Doll Pick to make the doll of your dreams. Pan is 8 in. diameter and 5 in. deep; takes 5 - 6 cups of firm-textured batter. Heat-conducting rod assures even baking. Kit contains pan, rod, stand, 7 in. doll pick and instructions. Aluminum.

2105-J-565 \$15.99



new Teen Doll Pick

There's a beautiful new look to our classic Teen Doll Pick! Her hair and face are prettier than ever - she'll give your Wonder Mold cakes a realism and sophistication unlike anything you've seen. See her featured on our cover and in the Doll Section, pages 92-102, 7 3/4 in. high with pick.

Brunette 2815-J-101 \$2.99 Blond (not shown) 2815-J-102 \$2.99

Bakeware

SHAPED PANS

SHAPED PANS



BABY DOLL PAN

Every little girl wants a new baby doll for her birthday! Decorate this pretty cake for little girl parties, school events, baby showers and much more. One-mix pan is 11 1/2 x 10 x 2 in. Aluminum.

2105-J-573 \$9.99



HUGGABLE TEDDY BEAR PAN

This classic toy shape never hibernates! From birthdays and baby showers to school parties, he's being used all year-round. One-mix pan is 13 1/2 x 12 1/4 x 2 in. deep. Aluminum.

2105-J-4943 \$9.99



HORSESHOE PAN

Say "good luck" at graduations, birthdays, bon voyage parties! One-mix pan is 12 x 1 3/4 in. deep. Aluminum.

2105-J-3254 \$9.99



TEDDY BEAR WITH BLOCK PAN

Teddy's block is ideal for customizing with ages and names; you can also decorate it as a jack-in-the-box or birthday present. One-mix pan is 13 x 9 1/2 x 2 in. deep. Aluminum.

2105-J-8257 \$9.99



JUGGLING CLOWN PAN

Ladies and Gentlemen, boys and girls, let the greatest clown on earth entertain at every birthday, school and holiday celebration! Fun for kids and adults alike. One-mix pan is 13 x 10 3/4 x 2 in. Aluminum.

2105-J-572 \$9.99



STAND-UP CUDDLY BEAR SET

Five innovative decorating ideas on one box! Two-piece pan takes 6 1/2 cups of firm textured batter. Includes 6 clips, heat-conducting core and instructions. Pan is 9 1/2 x 8 3/4 in. deep. Aluminum.

2105-J-603 Set/10 \$19.99



ROCKING HORSE PAN

A Wild West pony or Christmastime toy are just a couple of the themes to give this lovable cake. It's a winner for birthdays and baby showers. One-mix pan is 13 1/2 x 13 1/2 x 2 in. deep. Aluminum.

2105-J-2388 \$9.99



MINI STAND-UP BEAR PAN SET

Convenient size for baking cakes and molding candy, ice cream and sugar. 4 3/4 in. high. Includes 2-pc. pan, baking stand, four clips and instructions. Aluminum.

2105-J-489 Set/8 \$10.99

SHAPED PANS



FIRST AND TEN FOOTBALL PAN

Touching down at Super Bowl parties, homecomings, award dinners and much more. One-mix pan is 12 x 7 3/4 x 3 in. deep. Aluminum.
2105-J-6504 \$9.99

new



Bakeware

STORYBOOK DOLL PAN

Yearbook Flashback! There's always a happy ending when this adorable doll makes her entrance at the celebration. Her cute party dress is ready to decorate in your party girl's favorite colors and designs.

Add bows, ruffles and a fun new hair style — she's simply irresistible! One-mix pan is 14 x 7 1/4 x 2 in. deep. Aluminum.
2105-J-2048 \$9.99

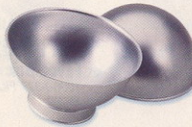


SHAPED PANS



SPORTS BALL PAN SET

Choose your own sporting passion, then use this four-piece set to create the perfect cake centerpiece. Includes two 6 in. diameter half-ball aluminum pans and two metal baking stands. Each pan half takes 2 1/2 cups batter.
2105-J-6506 Set/4 \$9.99



new



SOCCER BALL PAN

Kick off just about any sports celebration with this versatile pan. It moves from soccer field, to baseball diamond to basketball court with ease. A great way to reward a season or even a game well done! One-mix pan is 8 1/4 in. diameter x 3 1/2 in. deep. Aluminum.
2105-J-2044 \$9.99



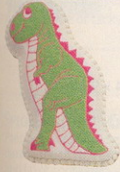
MINI BALL PAN

Individually-sized, so everyone can catch a little sports treat of their own. Ice mini balls and push together for a 3-D effect. One cake mix makes 20-24 balls. Six cavities are 1 1/2 x 3 1/2 x 1 1/2 in. deep. Aluminum.
2105-J-1760 Set/4 \$10.99



T-SHIRT PAN

Welcome back this classic style — it still fits all occasions to a T! Decorate with birthday greetings, graduation congrats, sports cheers and more. One-mix pan is approximately 13 1/4 x 12 1/2 x 2 in. deep. Aluminum.
2105-J-2347 \$9.99



PARTYSAURUS PAN

Our prehistoric party animal is a must-have at all sorts of fun fests. One-mix pan is 16 x 10 x 1 7/8 in. deep. Aluminum.
2105-J-1280 \$9.99



MEGASAUROUS PAN

He's big, he's bad and he's raising a ruckus at your next party. Kids will love him! One-mix pan is approximately 11 3/4 x 13 x 2 in. deep. Aluminum.
2105-J-2028 \$9.99





Baby SHOP

BABY SHOP

The ooh's and aah's start now—the Wilton Baby Shop is ready with adorable ways to celebrate the new addition. These unforgettable shower favors are beautiful, yet simple to create. The Wilton Baby Shop has everything you'll need to make candy, cookies, cupcakes and cakes that cry BABY! No one has more for your special baby celebrations than Wilton.

FAVORS

Make them adorable! Mix or match and personalize to match your party.

KEEPSAKES

Share the joy of baby with family and friends, and make memories that last forever. Wilton has a selection of keepsakes that show off your adorable baby!

CELEBRATE!

The mom-to-be will be craving these fun foods, so be sure to make plenty of cupcakes, candy, cookies and cake treats using fun Wilton baby products!

PORCELAIN FAVOR CONTAINERS new

Adorable baby shapes in soft muted colors make the prettiest shower favors around. Fill with Pillow Mints, Jordan Almonds, candy and sweets. Tuck filled favor bags inside. These make perfect keepsakes, and are a charming addition to any party.



BABY BOOTIE

Ribbon trim. 3 1/4 in. long x 1 3/4 in. high.
1006-J-326 \$2.99

BABY BLOCK

2 in. wide x 1 3/4 in. high.
1006-J-324 \$2.99

BABY BUGGY

3 in. wide x 2 1/4 in. high.
1006-J-341 \$2.99

FILLABLE FAVOR BOXES new

Assembled, decorated and ready to fill with Pillow Mints, Jordan Almonds, treats, small gifts. Each box is 2 in. x 2 in. x 1 1/4 in. high.



**PINK PACIFIER
FAVOR BOX**
1006-J-330 Pk./6
\$7.99



**BLUE PACIFIER
FAVOR BOX**
1006-J-331 Pk./6
\$7.99



**YELLOW PACIFIER
FAVOR BOX**
1006-J-332 Pk./6
\$7.99



**PINK BOTTLE
FAVOR BOX**
1006-J-327 Pk./6
\$9.99



**BLUE BOTTLE
FAVOR BOX**
1006-J-328 Pk./6
\$9.99



**YELLOW BOTTLE
FAVOR BOX**
1006-J-329 Pk./6
\$9.99

FAVOR BAGS

Enchanting containers for candies, potpourri, small gifts and other favor treats. Add a favor tie from page 189 for the finishing touch.
3 x 5 1/2 in. high.



SPECIAL DELIVERY™ GIRAFFE
1006-J-318
\$.59



BABY
1006-J-316
\$.59



BABY ANIMALS
1006-J-317
\$.59



**SPECIAL DELIVERY™
LIL' ANGEL**
1006-J-337 \$.59

DRAWSTRING SACHETS new

Ready to fill with Jordan Almonds, Rose Petals, Pillow Mints, small gifts.

SMALL 3 1/4 in. x 4 in. Pk./12 \$5.99
MEDIUM 4 1/2 x 6 1/4 in. Pk./12 \$7.99

WHITE

SMALL 1006-J-173
MEDIUM 1006-J-184

PINK

SMALL 1006-J-179
MEDIUM 1006-J-186

BLUE

SMALL 1006-J-180
MEDIUM 1006-J-187



PARTY BAGS

Plastic bags with twist ties measure 4 x 9 1/2 in.



**SPECIAL
DELIVERY™**
1912-J-1255
Pk./20 \$1.89



**BABY
ANIMALS**
1912-J-1256
Pk./20 \$1.89

FAVOR CONTAINERS

Perfect as favors—filled with candy and treats, and as gift and cake accents. Crafted in food-safe plastic.



BABY CRADLES SET

2 1/2 in. high. Set/2 \$1.99
Blue 2113-J-400
Pink 2113-J-406



BABY CARRIAGES SET

Great gift and cake accents. 3 1/2 in. high.
2113-J-442 Set/2 \$1.39

FAVOR TIES

Tie one on to close filled bags and tulle puffs, or any baby favor. Accented with a cute baby icon.



BABY BOTTLE FAVOR TIES

Blue 1006-J-508 Pk/6 \$2.49
Pink 1006-J-509 Pk/6 \$2.49
Yellow 1006-J-568 Pk/6 \$2.49

BABY PACIFIER FAVOR TIES

Blue 1006-J-567 Pk/6 \$2.49
Pink 1006-J-566 Pk/6 \$2.49
Yellow 1006-J-569 Pk/6 \$2.49

PARTY FAVORS



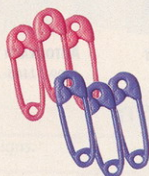
ROCKING HORSE SET

Classic baby symbol. 2 1/4 in. high.
2113-J-412 Set/2 \$1.99



BABY BLOCKS SET*

Spell out the good news. 1 1/4 in. high.
2113-J-418 Set/4 \$1.79



SMALL SAFETY PINS*

1 1/2 in. long.
Pink 1103-J-18
Blue 1103-J-19
Pk/12 \$1.09



LARGE BABY BOTTLES

One pink, one blue. 3 1/4 in. high.
1103-J-50 Pk/2 \$2.29



MINI BABY BOTTLES*

Three each of green, yellow, pink and blue. 1 1/4 in. high.
1103-J-25 Pk/12 \$1.09



SLEEPING ANGELS SET

A precious pose, one pink and one blue. 2 in. high x 3 in. long.
2113-J-2325 Set/2 \$1.99



FUZZY BEARS*

1 in. high. Pk/4 \$2.15
Blue 1103-J-15
Pink 1103-J-14



BLUE & PINK PACIFIERS*

1 3/4 in. high.
1103-J-80 Pk/2 \$1.99



BABY BRACELETS*

Three pink, three blue. 1 1/4 in. high.
1103-J-56 Pk/6 \$2.29



NEWBORN BABY FIGURINES*

1 in. high.
1103-J-62 Pk/6 \$1.99

*CAUTION. Contains small parts. Not recommended for use by children 3 years and under.

CHARMS FOR FAVORS & FRAMES

DECORATE-A-MEMORY

BABY CHARMS

Customize baby photos and shower treats with your favorite designs; charms attach easily with hot glue or tacky craft glue.



ABC
1006-J-561
.99 each



DUCKS
1006-J-563 Pk/4
\$2.99



CLOUDS
1006-J-564 Pk/4
\$2.99



BABY BOTTLES
1006-J-558 Pk/4
\$2.99



BABY
1006-J-560
.99 each

SPECIAL DELIVERY™ CHARMS

Precious shapes add a darling touch to the frames and favor containers sold here and on pages 190 and 191. Customize baby photos and shower treats with your favorite designs; charms attach easily with hot glue or tacky craft glue.



BEARS
1006-J-312 Pk/4
\$2.99



GIRAFFES
1006-J-310 Pk/4
\$2.99



MINI STARS & MOONS
1006-J-314 Pk/20
\$1.99



MINI PAW PRINTS
1006-J-305 Pk/20
\$1.99

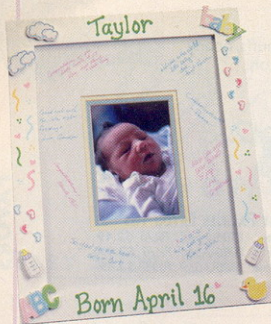


LARGE HEARTS
1006-J-313 Pk/4
\$2.99

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BABY FRAME new

Create a keepsake for the new baby that becomes a personalized, permanent record! Decorate-A-Memory 11 x 14 in. fine wood frame is painted white, ready for you to decorate with Baby Charms and your own designs, names, etc. The Autograph Mat fits in the 11 x 14 in. frame and holds a 5 x 7 in. photo, with room for autographs and good wishes of friends and family. Few gifts touch so many like this one!



DECORATE-A-MEMORY
11 x 14 IN. FRAME
1009-J-1110 \$19.99



AUTOGRAPH MAT
1009-J-1106 \$5.99

DECORATE-A-MEMORY FRAMES

Frame the baby in the nicest ways! Perfect for party and shower favors; decorate with Baby Charms (p. 189) for more fun!



BLUE STRIPE
4 x 6 IN. FRAME
1009-J-1175 \$7.99



SPECIAL DELIVERY
LIL' ANGEL/HALO
4 x 6 FRAME
1009-J-1177 \$7.99



STRIPED YELLOW
4 x 6 IN. FRAME
1009-J-1138 \$7.99



PINK CHECK
4 x 6 FRAME
1009-J-1176 \$7.99



BLUE & WHITE STAR
2 x 3 IN. MAGNETIC
MINI FRAME
1009-J-1127 \$3.99



PAWPRINT
2 x 3 IN. MAGNETIC
MINI FRAME
1009-J-1128 \$3.99



STRIPED YELLOW
2 x 3 IN. MAGNETIC
MINI FRAME
1009-J-1137 \$3.99



PINK CHECK
2 x 3 IN. MAGNETIC
MINI FRAME
1009-J-1126 \$3.99

BRAG BOOKS

These baby soft foam books hold twenty-four 4 x 6 in. photos of whoever you want to brag about! Perfect for moms, grandmas and friends.

"BABY" BRAG BOOK
1009-J-1108 \$5.99

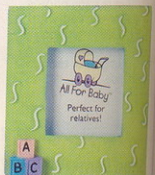
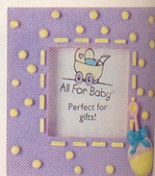
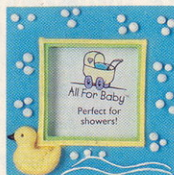
DECORATE-A-MEMORY BABY BRAG BOOK
Blank cover ready for you to decorate with Baby Charms. See page 189.
1009-J-1107 \$5.99



MINI FRAMES new

Perfect shower favors, crafts, keepsakes. Hand out instead of cigars! 6 different designs per box, each 3 x 3 in.

1009-J-1131 Pk/6 \$12.99



**PUT ON
THE
CHARM!**

See our delightful, easy-to-add charms on p. 189. Add them to your favorite items to create a coordinated, whimsical collection of baby frames and favors.

new **SHADOW BOX FRAME**

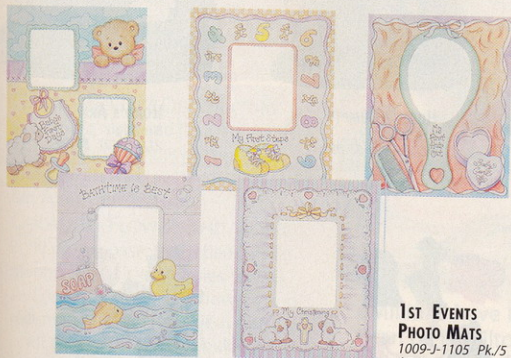
Small Treasures shadow box holds and safely keeps baby mementos, and makes a permanent display and keepsake. Add photos, booties, other fun first things. 11 x 13 x 3 1/2 in. deep. 1009-J-1117 \$29.99



MAT SETS new

Capture the story of baby's first years. Includes 5 different designs. Mats measure 8 x 10 1/2 in.

CELEBRATE BABY'S "FIRST" EVENTS



**1ST EVENTS
PHOTO MATS**
1009-J-1105 PK./5
\$5.99

CELEBRATE THROUGH THE YEAR



**1ST HOLIDAYS
PHOTO MATS**
1009-J-1104 PK./5
\$5.99

new **MEMORY BOX**

Wooden hinged box holds photos outside and precious keepsakes inside. Displays two 3 x 4 in. and two 1 x 3 in. photos. Painted white, ready for you to add Baby Charms. 8 1/2 x 8 1/2 in., 2 in. deep. 1009-J-1114 \$19.99



SPECIAL DELIVERY™ PHOTO GREETING CARDS

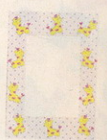
Mailable frames make it easy to send a special memory. Just insert your baby photo, place card in envelope and mail it to family or friends. Holds 3 1/2 x 5 in. photos. Includes 4 card frames.



BEARS
1009-J-1151 PK./4 \$4.99



LIL ANGEL/HALO
1009-J-1150 PK./4 \$4.99



GIRAFFES
1009-J-1152 PK./4 \$4.99

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The itsy bitsy Entertainment Company.

CUPCAKES

Everyone loves cupcakes, and now, you'll make the cutest ones ever! Use these Wilton baking cups and icing decorations to make the most adorable treats and even favors for every baby celebration.



SPECIAL DELIVERY™ BAKING CUPS
Also great as nut/candy cups. Grease-resistant, microwave-safe paper. Standard size.
415-J-2003 Pk/50
\$1.69



BABY BAKING CUPS
Grease-resistant, microwave-safe paper. Also great as nut/candy cups. Standard size.
415-J-266 Pk/50 **\$1.49**

ICING DECORATIONS

Cute, edible decorations dress up cupcakes, cakes, ice cream, crisped rice cereal treats! Certified Kosher.



BABY
710-J-468 Pk/9 **\$2.09**



NOAH'S ARK
710-J-465 Pk/9 **\$2.09**

TOPPERS

Each quality resin keepsake cake decoration is crafted with beautiful color and detail and features characters to delight any age. Give them or collect them as a memory to treasure through childhood and beyond.



COW JUMPED OVER THE MOON
3 1/2 in. high.
2113-J-402 **\$5.99**



HUMPTY DUMPTY
3 in. high.
2113-J-403 **\$5.99**



NOAH'S ARK
3 in. high.
2113-J-401 **\$5.99**

CANDY MAKING

Fun shaped molds celebrate baby over and over again. Making candy is easy to do, complete directions are included with each mold!



BABY CIGARS
8 cavities,
2 designs.
2115-J-1511
\$1.99



BABY ANIMALS
8 cavities,
8 designs.
2115-J-1538
\$1.99



PLAY TOYS
18 cavities,
6 designs.
2115-J-1520
\$1.99



NEW ARRIVAL
12 cavities,
8 designs.
2115-J-1727
\$1.99



NOAH'S ARK
7 cavities,
4 designs.
2115-J-1518
\$1.99



MINI BABY ICONS
20 cavities,
5 designs.
2115-J-1537
\$1.99



BABY SHOWER
11 cavities,
4 designs.
2115-J-1710
\$1.99

3 WAYS TO ORDER!

PHONE TOLL FREE
800-794-5866
(RETAIL CUSTOMERS ONLY)

FAX
888-824-9520
(24 HOURS/7 DAYS)

INTERNET
www.wilton.com
(24 HOURS/7 DAYS)

RETAIL ORDER FORM

INSIDE



aby

Response from students has been so amazing that we've added new classes, featuring more ways to decorate great cakes and treats. Now you can be ready for any occasion, with the perfect, personalized dessert. Imagine the great things you can make – colorful cakes for kids' birthdays featuring today's hottest characters, beautiful floral basket cakes for Mom, charming gingerbread house centerpieces to make your holiday festive. We'll show you how to do it all!

WILTON METHOD CLASSES

4 SESSIONS PER COURSE

COURSE I - CAKE DECORATING

Stars, shells, roses and floral sprays give you the fundamentals to create so many cakes. Add messages and create fun, figure-piped shapes.

COURSE II - FLOWERS AND MORE!

Build on the basics with beautiful blooms like daisies, pansies, violets and daffodils. Use these flowers and techniques like basketweave and color flow, to create a fabulous bouquet cake for a sweetheart, mom, sister, or friend.

COURSE III -

FONDANT AND TIERED CAKES

Ruffled borders, advanced flowers and stringwork expand your decorating horizons. Lessons in rolled fondant and tiered cake assembly culminate in an elegant cake suitable for a wedding, formal shower or fancy party.

PROJECT CLASSES

1 OR 2 SESSIONS EACH

Focus on one fabulous decorating project. We have more to choose from than ever* – Pre-baked Gingerbread Houses, Fondant Cakes, Star Character Cakes, Cookie Blossoms, Mini Cakes, Candy and more.

*Not all classes are offered at all store locations. Check with your local retailer for class offerings.



WILTON METHOD Decorating Classes

DISCOVER THE FUN OF DECORATING!

Millions have learned how much fun cake decorating can be in Wilton Method Classes. Our students keep coming back for more, because each Wilton Class helps anyone get beautiful results – even those who have never decorated before!

The secret of success? Wilton Method Instructors. Their friendly, patient way of teaching makes learning a pleasure. Our Instructors work with you, giving personal attention to help you perfect each technique. Wilton Method Instructors make learning fun.

FIND CLASSES NEAR YOU!

IN U.S.A., CALL

800-942-8881

OR VISIT

IN CANADA, CALL

(416) 679-0790 x200

OR E-MAIL: classprograms@wilton.com

www.wilton.com



CUPCAKE

CANDY MAKING

BAKEDWARE

CANDLES

COOKIE CUTTERS

BAKEWARE



ROCKING HORSE PAN

A Wild West pony or Christmastime toy are just a couple of the themes to give this lovable cake. It's a winner for birthdays and baby showers. One-mix pan is 13 1/2 x 13 1/2 x 2 in. deep. Aluminum.

2105-J-2388 \$9.99



TEDDY BEAR WITH BLOCK PAN

Teddy's block is ideal for customizing with ages and names; you can also decorate it as a jack-in-the-box or birthday present. One-mix pan is 13 x 9 1/2 x 2 in. deep. Aluminum.

2105-J-8257 \$9.99



NOAH'S ARK PAN

Decorate this ark with your favorite animals (two by two, of course) to celebrate baby showers and more. One-mix pan is approximately 10 x 12 1/4 x 2 in. deep. Aluminum.

2105-J-2026 \$9.99



HUGGABLE TEDDY BEAR PAN

This classic toy shape never hibernates! From birthdays and baby showers to school parties, he's being used all year 'round. One-mix pan is 13 1/2 x 12 1/4 x 2 in. deep. Aluminum.

2105-J-4943 \$9.99



MINI STAND-UP BEAR PAN SET

Convenient size for baking cakes and molding candy, ice cream and sugar. 4 3/4 in. high. Includes two-piece pan, baking stand, four clips and instructions. Aluminum.

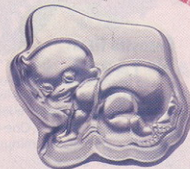
2105-J-489 Set/8 \$10.99



STAND-UP CUDDLY BEAR PAN SET

Five innovative decorating ideas on one box! Two-piece pan takes 6 1/2 cups of firm textured batter. Includes 6 clips, heat-conducting core and instructions. Pan is 9 1/2 x 8 7/8 in. deep. Aluminum.

2105-J-603 Set/10 \$19.99



CAKE PAN

Our Special Delivery™ baby is cute as can be, and ready to celebrate every new arrival. One-mix pan is 12 1/2 x 9 1/2 x 2 in. deep. Aluminum.

2105-J-2003 \$10.99

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CAKE SERVER



CAKE KNIFE SERVER

An adorable way to cut and serve the baby's cake! Heavy-duty plastic; wide blade with serrated edge; 10 1/2 in. long.

409-J-3003 \$2.99

COOKIE CUTTERS



MINI COOKIE CUTTER SET

Bear, Star, Heart and Moon metal cutters. Each approx. 1 1/2 x 1 1/2 in.

2308-J-2003 Set/4 \$2.99

CANDLES

Cute candles brighten the little one's first celebration. Handpainted detail, clean-burning design.

SPECIAL DELIVERY™ BABY

2 1/4 in. high x 3 in. wide.

2811-J-2003 \$3.99



PLAY TOYS

Approx. 1 1/2 in. high.

2811-J-856 Set/4 \$3.29



BABY THINGS

Approx. 2 in. long.

2811-J-855 Set/4 \$3.29



Seasonal

SHOP

Every season has its own look and distinctive tastes. Wilton has fun ways to celebrate the whole year through—with treats that capture what makes each season special. Look at our great selection and start planning delicious, decorated surprises for every time of year!

CAKES TO CELEBRATE

From Cupid to Santa, there's a pan to mark fun holidays all year long. Easy decorating instructions for three or more cake designs are on the label.

COOKIES AND CUPCAKES

What a pleasure it is to get a colorful decorated treat—"just because". Decorating a batch of cookies or cupcakes for the season is such an easy way to make someone's day. Check out all our fun cutters, baking cups and toppers in seasonal themes.

CANDY

When making candy is this easy, there's no reason not to give it throughout the year. With Wilton Candy Melts and Candy Molds, you can make colorful, festive candy in three easy steps. Romantic roses, festive Easter eggs, ghostly ghosts—you can find candy this fun in stores.

BAKEWARE



HEART SPRINGFORM PAN

Valentine cheesecakes begin with this easy-releasing non-stick pan. Springlock sides, removable bottom for easy serving. 9 1/4 x 9 1/2 x 2 1/8 in. deep. Non-stick steel.

2105-J-2122 \$10.99



CUPID PAN

With heart in hand, this adorable cherub will let your Valentine know exactly how you feel. One-mix pan is 14 x 9 1/2 x 2 in. deep. Aluminum.

2105-J-173 \$8.99



PUFFED HEART PAN

Distinctive puffed design makes a heart cake bursting with love. One-mix pan is 10 in. wide. Aluminum.

2105-J-172 \$8.99



EMBOSSED HEART PAN

Raised heart center and scalloped sides make this an elegant shape for gelatin and mousse desserts. Try it for fondant and glaze-coated cakes. One-mix pan is 12 x 11 x 2 in. deep. Aluminum.

2105-J-9340 \$9.99



9 in. NON-STICK HEART PAN

Your classic heart cake will release perfectly from this non-stick pan. Clean-up is easy too. Removable bottom for easy serving. 9 x 9 x 2 in. deep. Non-stick steel.

2105-J-122 \$9.99



HEART TART PAN

Create luscious desserts and entrees with classic fluted edges. Non-stick; removable bottom. 10 x 10 x 2 in. deep. Non-stick steel.

2105-J-2152 \$8.99



MINI EMBOSSED HEART PAN

Beautiful scalloped shape with a raised center to decorate with fruit or whipped cream. One mix makes 12-15 cakes. Each heart is 3 1/4 x 3 1/4 x 1/4 in. deep. Aluminum.

2105-J-8255 \$10.99



PETITE HEART PAN

Bite-size muffins, brownies and cookies will win hearts. One cake mix makes 16-24 hearts. Each heart is 1 1/8 x 1 1/2 x 3/4 in. deep. Aluminum.

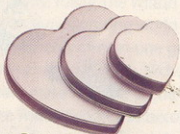
2105-J-2432 \$8.99



MINI HEART PAN

Great size for petit fours, individual brownies and more. One cake mix makes 12 hearts. Each heart is 3 1/2 x 1 x 1 1/4 in. Aluminum.

2105-J-11044 \$9.99



HEART PANS

For graceful expressions of love on Valentine's Day or anytime, in just the size you need. 2 in. deep. Aluminum.

12 in.	9 1/4 in.	6 in.
2105-J-607	2105-J-5176	2105-J-600
\$9.99	\$7.49	\$4.99



SINGLES!™ MOLDS

It's easy to bake or mold single-size desserts for your favorite Valentine. Each shape holds about 6 oz., enabling different shapes to bake in the same amount of time. Recipe included. Each mold approximately 3 x 4 x 1 1/4 in. deep. Aluminum.

Fancy Heart
2105-J-1105
\$2.49

ICING



VALENTINE ICING COLORS SET
Red-Red and Pink in 1/2 oz. jars.
601-J-5570 Set/2 **\$2.99**



COUPLER RING SET
Attach Wilton standard size metal decorating tips onto Wilton tube icings.
418-J-47306 Set/4 **\$1.49**



TIP AND NAIL SET
Tips easily twist onto Wilton tube icings. Includes Star, Round, Leaf and Petal Tips, Flower Nail.
418-J-47300 Set/5 **\$1.79**



TUBE DECORATING ICINGS
Tubes can be used with our Tip and Nail Set or Coupler Ring Set and any standard size Wilton metal tip. Colors match Wilton Icing Colors shown on page 125. Certified Kosher.
4.25 oz. tube. **\$1.79**



TUBE DECORATING GELS
Transparent gels are great for writing messages and decorating cakes and cookies. Colors match Wilton Icing Colors shown on page 125. Certified Kosher.
.75 oz. tube. **\$1.29**



SPRINKLES



6-MIX SPRINKLE ASSORTMENT
Contains 1 oz. Kiss Mix, 1 oz. Heart Mix, 1.3 oz. Valentine Nonpareils, 1.3 oz. each Pink, Red and Lavender Sugars. Certified Kosher.
710-J-738 **\$5.99**



4-MIX SPRINKLE ASSORTMENT
Contains .75 oz. Heart Mix, 1 oz. Valentine Nonpareils, 1.1 oz. each Pink and Red Sugars. Certified Kosher.
710-J-730 **\$4.99**

INDIVIDUAL BOTTLES

Shake up your Valentine treats with fun colors and designs. Plastic bottles for convenient pouring and storing. Certified Kosher. **\$1.99**



KISSES MIX
2.5 oz. Bottle
710-J-855



HEARTS MIX
2.5 oz. Bottle
710-J-854



PINK SUGAR
3.25 oz. Bottle
710-J-756



RED SUGAR
3.25 oz. Bottle
710-J-766



LAVENDER SUGAR
3.25 oz. Bottle
710-J-758

PARTY



BAKING CUPS

Grease-resistant, microwave-safe paper or dazzling foil.

Hearts Standard
415-J-210
Pk/50 **\$1.49**

Heart To Heart Standard
415-J-273 Pk/50 **\$1.49**

Red Foil Petite Loaf
415-J-106
Pk/24 **\$1.49**

Hearts Mini
415-J-310
Pk/75 **\$1.49**

Heart To Heart Mini
415-J-353 Pk/75 **\$1.49**

HEARTS ICING DECORATIONS

A pretty touch for cupcakes and ice cream. Mint-flavored. Certified Kosher.



Message
710-J-463
Pk/9 **\$2.09**

Mini
710-J-524
Pk/15 **\$2.09**



Petite
710-J-840
Pk/12 **\$2.09**

PARTY & TREAT BAGS

Colorful Valentine designs for candy and cookie treats. Plastic bags with ties included. Party bags measure 4 x 9 1/2 in.; lollipop bags measure 3 x 4 in.



Bears & Hearts Party Bags
1912-J-2229
Pk/20 **\$1.89**



Heart To Heart Party Bags
1912-J-2212
Pk/20 **\$1.89**

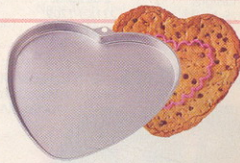


Heart To Heart Lollipop Bags
1912-J-2213
Pk/25 **\$1.69**

COOKIE

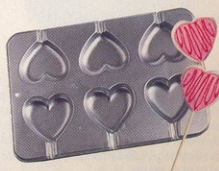
HEART GIANT COOKIE PAN

Create a giant-sized pan cookie or brownie in a heart shape that will be a big hit. Ideal for refrigerated dough and brownie mix. Recipe included. Approximately 11 1/2 x 10 1/2 in. Aluminum.
2105-J-6203 **\$5.99**



HEART COOKIE TREAT PAN

Just press cookie dough into pan, insert a cookie stick, then bake, cool and decorate. Create your own cookie blossoms for that special someone; also great for adding fun shapes to other goodies like rice cereal treats and candy pops. Each pan makes 6 individual treats, 3 1/2 in. diameter x 1 1/4 in. deep. Aluminum.
2105-J-8104 **\$7.99**



Valentine

COOKIE



SOLID COPPER HEART CUTTER
Beautiful copper cutter with deep sides. Great decorative piece, too. Recipe included.
5 1/2 in. wide.
2308-J-3040 \$6.99



SOLID COPPER "LOVE" CUTTER SET
Four letters spell out the word you most want to hear. Each 2 in. wide.
2308-J-3071 Set/4 \$7.99



COMFORT GRIP™ CUTTER
Easy-grip stainless steel with extra-deep sides and cushioned plastic grip. Recipe included. 4 1/2 x 4 1/2 x 1 1/2 in. deep.
2310-J-616 \$2.99



METAL HEART CUTTER
Quality tin-plate cuts neatly and is easy to handle.
3 in. wide.
2308-J-1003 .69



HEART COOKIE CUTTER
2303-J-100
3 x 4 in.
.69



METAL HEART CUTTER SET
Love comes in all shapes and sizes. Includes 7 different hearts – from stylized to traditional, crinkle heart, heart with arrow and double heart. Recipe included.
Sizes range from 1 1/2 to 3 in.
2308-J-1237 Set/7 \$4.99



FROM THE HEART NESTING CUTTER SET
Our nesting metal cutters give you a variety of sizes, and two crinkled shapes. Recipe included. Largest cutter is approximately 5 in.
2308-J-1203 Set/4 \$4.49



NESTING HEART CUTTER SET
Great for cookies, imprinting patterns in icing, cutting bread shapes and more. Sizes from 1 1/4 to 4 1/4 in.
2304-J-115 Set/6 \$2.99

CANDY MOLDS



HEARTS 'N MORE LOLLIPOP MOLD
8 cavities,
5 designs.
2115-J-1717
\$1.99

HEART LOLLIPOP MOLD
8 cavities,
2 designs.
2115-J-1709
\$1.99



3-D HEART LOLLIPOP MOLD
3 cavities,
3 designs.
2115-J-1542
\$2.99

ROSES & BUDS
9 cavities,
3 designs.
2115-J-1708
\$1.99



DEEP HEART TRUFFLE
7 cavities,
1 design.
2117-J-100
\$1.99

HEARTS
15 cavities,
1 design.
2115-J-1712
\$1.99

CANDY MELTS

FLAVORED & REGULAR CANDY MELTS™
Ideal for all your candy making – molding, dipping or coating. Vanilla flavored unless otherwise indicated. Certified Kosher. 14 oz. bag. \$2.50
See pages 144-147 for Wilton's full assortment of candy items.

*brand confectionery coating



Pink
1911-J-447

Strawberry
1911-J-406

White
1911-J-498



Red
1911-J-499

Dark Cocoa
1911-J-358

Light Cocoa
1911-J-544

CANDY KITS



BE MINE CANDY BOX KIT
Mold a lovely heart candy box. Kit includes 2-piece 3D heart mold, Candy Melts® – 10 oz. Lt. Cocoa, 5 oz. each Lavender, Pink, Yellow and White, mini candy mold, decorating tip #3, 2 disposable decorating bags, gift carton and instructions.
2104-J-1051 \$9.99



VALENTINE LOLLIPOP KIT
10 cavities, 5 designs.
Includes 10 oz. Lt. Cocoa melts and 10 8" lollipop sticks
2104-J-1036 \$5.99

CREME CENTERS

Now delectable crème-filled candies are easy as can be. Only Wilton has smooth, luscious crème centers in an easy-to-use tube. Just squeeze your favorite flavor into a candy shell, then seal. Made from premium ingredients for unsurpassed taste. Each tube makes 16-20 candies.
\$3.49



CHOCOLATE MINT
6 1/4 oz.
1911-J-1904



RASPBERRY
5 1/4 oz.
1911-J-503



VANILLA
6 1/4 oz.
1911-J-502



CHOCOLATE
6 1/4 oz.
1911-J-501

BAKEWARE

Easter

Seasonal



COTTONTAIL BUNNY PAN

He's handsomely dressed for your holiday table with a bright Easter bow. One-mix pan is approximately 14 x 12 x 2 in. deep. Aluminum. 2105-J-175 \$8.99



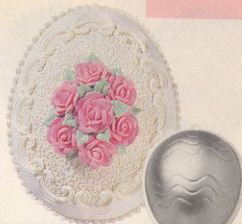
STAND-UP LAMB PAN SET

A gentle symbol of springtime. This 3-dimensional lamb will charm everyone at your Easter table. Instructions included. Two-piece pan is 10 x 7 in. high and takes 6 cups of pound cake batter. Aluminum. 2105-J-2010 Set/2 \$10.99



3-D EGG PAN SET

Hatch a great Easter centerpiece! Two-piece pan takes just one cake mix. Includes a ring base for level baking. Each half is 8 1/4 x 5 1/8 in. Aluminum. 2105-J-4793 Set/4 \$9.99



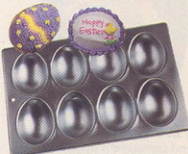
DECORATED EGG PAN

Great for molded desserts as well as cakes. Decorating instructions for five different designs included. One-mix pan is approximately 9 x 11 x 3 1/2 in. deep. Aluminum. 2105-J-174 \$8.99



CROSS PAN

Truly inspiring for holidays, christenings and other religious occasions. Bevel design is excellent for rolled fondant. Instructions included. One-mix pan is 14 1/2 x 11 1/8 x 2 in. deep. Aluminum. 2105-J-2509 \$9.99



MINI EGG PAN

Mini cakes make colorful place markers at the holiday table. One cake mix makes about 12-20 cakes. Each egg is 3 1/2 x 2 3/8 x 1 1/4 in. deep. Aluminum. 2105-J-2118 \$9.99



PETITE EGG PAN

Make individual-size cookies, candies, muffins and brownies - enough to fill dozens of baskets. Each egg is 1 1/2 x 2 x 7/8 in. deep. Aluminum. 2105-J-4794 \$8.99



MINI BUNNY PAN

Bake six treats quick as a bunny! One mix makes about 12-16 bunnies, each 4 1/2 x 3 1/2 x 1 1/2 in. deep. Aluminum. 2105-J-4426 \$9.99

ICING



EASTER ICING COLORS SET

Red-Red and Pink in 1/2 oz. jars. 601-J-5571 Set/2 \$2.99



TUBE DECORATING ICINGS

Tubes can be used with our Tip and Nail Set or Coupler Ring Set and any standard size Wilton metal tip. Colors match Wilton Icing Colors shown on page 125. Certified Kosher. 4.25 oz. tube. \$1.79



COUPLER RING SET

Attach Wilton standard size metal decorating tips onto Wilton tube icings. 418-J-47306 Set/4 \$1.49



TIP AND NAIL SET

Tips easily twist onto Wilton tube icings. Includes Star, Round, Leaf and Petal Tips, Flower Nail. 418-J-47300 Set/5 \$1.79



TUBE DECORATING GELS

Transparent gels are great for writing messages and decorating cakes and cookies. Colors match Wilton Icing Colors shown on page 125. Certified Kosher. .75 oz. tube. \$1.29



SPRINKLES



6-MIX SPRINKLE ASSORTMENT

Includes 1 oz. Bunny and Ducks Sprinkle Mix, 1 oz. Egg Sprinkle Mix, 1 oz. Springtime Mix, 1.3 oz. Lavender, Pink and Green Sugars. Certified Kosher. 710-J-740 \$5.99



4-MIX SPRINKLE ASSORTMENT

Includes 1.1 oz. Lt. Green Sugar, 1.1 oz. Yellow Sugar, 1 oz. Easter Nonpareils and .75 oz. Bunnies and Ducks Mix. Certified Kosher. 710-J-736 \$4.99

INDIVIDUAL BOTTLES

Shake up your Easter treats with festive shapes and colors. Fine textured sugar is excellent for filling in designs on cakes, cookies, cupcakes. Plastic bottles are convenient for pouring and storing. All sprinkles are Certified Kosher. \$1.99



BUNNY/DUCKS MIX
2.5 oz. Bottle 710-J-870



PINK SUGAR
3.25 oz. Bottle 710-J-756



LT. GREEN SUGAR
3.25 oz. Bottle 710-J-752



YELLOW SUGAR
3.25 oz. Bottle 710-J-754



LAVENDER SUGAR
3.25 oz. Bottle 710-J-758

Would you like to improve your decorating skills for the holidays? Find a class in your area at www.wilton.com

VALENTINE
COOKIES
MOLDS
MELTS
EASTER
BAKEWARE
ICING
SPRINKLES

Easter

PARTY



Decorated Eggs Standard
415-J-354
Pk./50 \$1.49



Easter Standard
415-J-219
Pk./50 \$1.49



Hoppy Easter Standard
415-J-276
Pk./50 \$1.49



Hoppy Easter Mini
415-J-352
Pk./75 \$1.49



Mini Egg
710-J-462
Pk./18 \$2.09



Petite Eggs
710-J-528
Pk./12 \$2.09



Bunnies
710-J-530
Pk./12 \$2.09

BAKING CUPS Grease-resistant, microwave-safe paper.

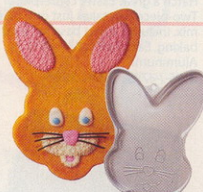
ICING DECORATIONS A pretty touch for cupcakes and ice cream. Mint-flavored. Certified Kosher.

COOKIE



BUNNY COOKIE TREAT PAN
Just press cookie dough into pan, insert a cookie stick, then bake, cool and decorate. Create your own cookie blossoms for that special someone; great for adding fun shapes to other goodies like rice cereal treats and candy pops. Each pan makes 6 individual treats, 3 1/2 x 2 1/4 x 1/4 in. deep. Aluminum. 2105-J-8106 \$7.99

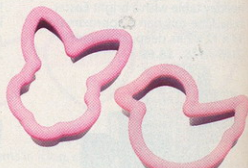
COOKIE STICKS
6 in.
1912-J-9319
Pk./20 \$1.99
8 in.
1912-J-9318
Pk./20 \$2.99



BUNNY GIANT COOKIE PAN
Bake a giant-sized pan cookie or brownie. Ideal for refrigerated cookie dough and brownie mix. Approximately 13 x 12 x 1/4 in. deep. Recipe and instructions included. Aluminum. 2105-J-6205 \$5.99



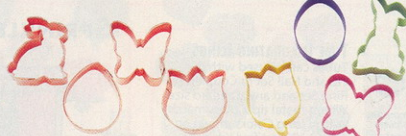
EASTER EGG CANISTER SET
A fun and convenient egg canister holds a collection of Easter cutters for holiday cookies. Ten cutters approx. 3 1/2 in. 2304-J-95 Set/10 \$5.99



COMFORT GRIP™ CUTTERS
Easy-grip stainless steel cutter, extra-deep sides, cushioned plastic grip. Recipe included. 4 1/2 x 4 1/2 x 1 1/2 in. deep.
Bunny 2310-J-626 \$2.99
Chick 2310-J-625 \$2.99



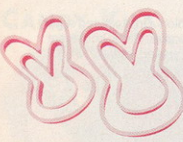
SOLID COPPER COOKIE CUTTERS
Sure signs of spring: bunnies, chicks, tulips. Create them all with our precision copper cutters and add a warm decorating touch to your kitchen. Recipe included. 5 1/2 in. wide.
Bunny 2308-J-3046 \$6.99
Chick 2308-J-3048 \$6.99
Tulip 2308-J-3047 \$6.99



SOLID COPPER MINI CUTTER SET
Perfect for tucking into Easter baskets or our holiday bags. Includes bunny, egg, butterfly, and tulip. Recipe included. Each approx. 2 in. in size. 2308-J-3067 Set/4 \$7.99



HOPPY EASTER METAL CUTTER SET
Springtime favorites in pastels of the season. Includes tulip, egg, butterfly, and bunny. Recipe included. Each approx. 3 1/2 in. 2308-J-1207 Set/4 \$4.49



NESTING BUNNIES CUTTER SET
Great for cookies, imprinting patterns in icing, cutting bread shapes and more. Sizes from 1 1/4 to 4 1/4 in. 2303-J-9270 Set/4 \$2.99



METAL COOKIE CUTTERS
Hand-cut cookies are an easy Easter treat. Quality tin-plate cuts neatly, is easy to handle. Each approx. 3 x 3 in.
Chick 2308-J-1000 \$6.99
Cross 2308-J-1018 \$6.99



NESTING BUNNIES METAL CUTTER SET
The whole bunny family in cutters from small to tall. Quality tin-plate cuts neatly and is easy to handle. Recipe included. Sizes from 4 1/4 to 2 1/4 in. 2308-J-1208 Set/4 \$4.49



EASTER BITE-SIZE CUTTER SET
Bunny, chick, tulip, egg and bunny face shapes. Each approx. 1 1/2 x 1 1/2 in. 2303-J-9319 Set/5 \$2.49



COOKIE CUTTERS
Child-safe plastic, 3 x 4 in.
Cross 2303-J-141 \$6.99
Duck 2303-J-148 \$6.99
Egg 2303-J-119 \$6.99

Easter

Seasonal

BAGS

Plastic bags with ties included. Party bags measure 4 x 9 1/2 in.; lollipop bags measure 3 x 4 in.



Decorated Eggs Party Bags
1912-J-1258
Pk./20 \$1.89



Hoppy Easter Party Bags
1912-J-2228
Pk./20 \$1.89



Hoppy Easter Lollipop Bags
1912-J-2226
Pk./25 \$1.69

KITS



3-D BUNNY CANDY KIT
Cute 3-D bunnies make perfect springtime treats and Easter basket fillers. Includes 2-piece 3-D bunny candy mold, 10 oz. Lt. Cocoa Candy Melts® and complete instructions.
2104-J-1054 \$7.99

EASTER EGGS CANDY MOLD SET

Make festive candy or sugar eggs in 3 sizes, great for decorating and gifting. Includes 2-pc. egg molds: small (3 x 2 1/4 x 2 1/2 in.), medium (4 1/4 x 3 x 3 3/4 in.) and large (5 x 4 x 3 3/4 in.), instructions.
2114-J-1215 \$4.99



MOLDS



EGGS GALORE LOLLIPOP MOLD
9 cavities, 7 designs.
2115-J-1719 \$1.99



HOPPY EASTER LOLLIPOP MOLD
9 cavities, 8 designs.
2115-J-1718 \$1.99



3-D EASTER EGG LOLLIPOP MOLD
6 half cavities, 3 designs.
2115-J-1543 \$2.99



Lil' BUNNIES MINI CANDY MOLD
12 cavities, 4 designs.
2115-J-1544 \$1.99

CREME CENTERS

Now delectable crème-filled candies are easy as can be. Only Wilton has smooth, luscious crème centers in an easy-to-use tube. Just squeeze your favorite flavor into a candy shell, then seal. Made from premium ingredients for unsurpassed taste. Each tube makes 16-20 candies.
\$3.49



CHOCOLATE MINT
6 1/4 oz.
1911-J-1904



RASPBERRY
5 1/4 oz.
1911-J-503



VANILLA
6 1/4 oz.
1911-J-502



CHOCOLATE
6 1/4 oz.
1911-J-501

CANDY MELTS

FLAVORED & REGULAR CANDY MELTS®

Ideal for all your candy making - molding, dipping or coating. Vanilla flavored unless otherwise indicated. Certified Kosher. 14 oz. bag. \$2.50
See pages 144-147 for Wilton's full assortment of candy items.
*brand confectionery coating



Pink
1911-J-447



Lemon
1911-J-408



White
1911-J-498



Yellow
1911-J-463



Blue
1911-J-448

PARTY

new



BAKING CUPS
Standard size, grease-resistant, microwave-safe paper.

Shamrocks
415-J-357
Pk./50 \$1.49



St. Pat's
415-J-286
Pk./50 \$1.49



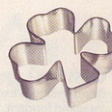
SHAMROCK ICING DECORATIONS
Sugar-flavored edible shamrocks. Certified Kosher.
710-J-286
Pk./9 \$2.09



SHAMROCK PARTY BAGS
Plastic bags with twist ties. 4 x 9 1/2 in.
1912-J-2233
Pk./20 \$1.89



SHAMROCK LOLLIPOP MOLD
8 cavities, 1 design.
2115-J-1545 \$1.99



SHAMROCK METAL COOKIE CUTTER
Quality tin plate cuts neatly and is easy to handle. Approximately 3 in.
2308-J-1011 .69



4-LEAF CLOVER CUTTER
Cut cookies, sandwiches, use as party favors and in crafts. 3 in. wide x 4 in. high.
2303-J-134 .69

St. Patrick's Day

See www.candy.wilton.com for fun Easter candy projects

EASTER
CUPCAKES
COOKIES
CANDY
ST. PATRICK'S DAY

BAKEWARE



GRADUATE PAN

Honor male or female grads! One-mix pan is 14 1/2 x 8 1/4 x 2 in. deep. Aluminum. 2105-J-1800 \$9.99

Graduation



BOOK PANS

Open book details one of life's important chapters – graduation. Aluminum.

One-Mix Book Pan 13 x 9 1/2 x 2 in. deep. 2105-J-972 \$9.99

Two-Mix Book Pan 11 1/2 x 15 x 2 3/4 in. deep. Serves up to 30. 2105-J-2521 \$13.99



TOPPING OFF SUCCESS PAN

Decorate in your special grad's school colors or note the degree achieved. One-mix pan is approximately 14 3/4 x 11 3/4 x 2 in. deep. Aluminum. 2105-J-2038 \$8.99

TOPPERS



SPECIAL MEMORIES CAKE TOPPERS

Quality hand-painted resin is crafted with beautiful color and detail. 3 1/2 in. high.

Little Graduation Girl

2113-J-1805 \$4.99



Little Graduation Boy

2113-J-1804 \$4.99



GRADUATION TOPPERS

Happy Graduate

5 in. high. 2113-J-1818

\$2.29



Glad Graduate

4 1/2 in. high. 2113-J-1817

\$2.29



Glowing Graduate

4 1/2 in. high. 2113-J-1833

\$1.99



Successful Graduate

4 1/4 in. high. 2113-J-4549

\$1.99



GRADUATION CAPS SET

Great party favors or cake toppers, 2 in. high. Set/2

White 2113-J-1800

\$1.99



Black 2113-J-1801

\$1.99

CANDY



LOLLIPOP MOLD

9 cavities, 4 designs. 2115-J-1730

\$1.99

CANDLES



CANDLE SET

Caps and diplomas, 1 1/2 to 2 in. high.

2811-J-1800

Set/6 \$3.29



CHAMPAGNE BOTTLES

2 in. high. 2811-J-163

Set/6 \$3.29

PARTY

new



CONGRATULATIONS PARTY BAGS

Plastic bags with twist ties hold candy, cookies and treats. 4 x 9 1/2 in. 1912-J-1242

Pk./20 \$1.89

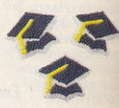
new



CONGRATULATIONS BAKING CUPS

Standard size, grease-resistant, microwave-safe paper. 415-J-376

Pk./50 \$1.49



ICING DECORATIONS

Sugar-flavored, edible shapes. Certified Kosher. 710-J-473

Pk./9 \$2.09

BAKEWARE



CROSS PAN

Bevel design is excellent for rolled fondant. Instructions included. One-mix pan is 14 1/2 x 11 1/8 x 2 in. deep. Aluminum. 2105-J-2509

\$9.99

Communion

TOPPERS



COMMUNION GIRL*

3 1/2 in. high. 2113-J-7878

\$3.49



COMMUNION BOY*

3 1/2 in. high. 2113-J-7886

\$3.49



INSPIRATIONAL CROSS

Beautifully designed sculpted resin. 4 1/2 in. high. 202-J-314

\$12.00

*Designed by Ellen Williams

BAKEWARE



MINI STAR PAN

Personal-size desserts make everyone feel like a star. One cake mix makes 20-24 mini stars, each 4 3/4" diameter x 1 1/4" in. deep. 2105-J-1235 \$10.99

STAR PAN

Your colorful star cake will set off sparks on the 4th, and will brighten parties all year long. One-mix pan is 12 3/4" in. diameter x 1 7/8" in. deep. Aluminum. 2105-J-2512 \$9.99



STARS & STRIPES PAN

Decorate a grand old flag cake perfect for that July 4th cookout. Accent Old Glory with shimmering piping gel and fresh summer fruit. One-mix pan is 13 x 9 x 2 in. deep. Aluminum. 2105-J-183 \$8.99

PARTY



BAKING CUPS

Standard size, grease-resistant, microwave-safe paper. 415-J-704 Pk/50 \$1.49



PATRIOTIC STARS PARTY BAGS

Plastic bags with twist ties hold candy, cookies and treats. Party bags measure 4 x 9 1/2" in. 1912-J-1254 Pk/20 \$1.89



PATRIOTIC FLAGS ICING DECORATIONS

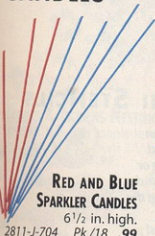
Sugar-flavored, edible shapes. Certified Kosher. 710-J-726 Pk/12 \$2.09

STARS & STRIPES PARTY PICKS

Many decorative uses. 3 in. high. 2113-J-704 Pk/40 \$1.29



CANDLES



RED AND BLUE SPARKLER CANDLES

6 1/2 in. high. 2811-J-704 Pk/18 .99



CANDLE SETS

1 3/4 to 2 in. high. Set/6 \$3.29
Beer Bottles 2811-J-766

Beer Cans 2811-J-9326

SPRINKLES



PATRIOTIC MIX SPRINKLE DECORATIONS

Shake up your treats with festive shapes and colors. Certified Kosher. 2 1/2 oz. 710-J-786 \$1.99

Patriotic

Seasonal

ICING



TUBE DECORATING ICINGS

Tubes can be used with our Tip and Nail Set. Tips easily twist onto Wilton tube icings. Includes Star, Round, Leaf and Petal Tips; Flower Nail. Or use our Coupler Ring Set to attach any standard size Wilton metal tip to icing tube. 4.25 oz. tube. \$1.79



704-J-218 704-J-248 704-J-200



TUBE DECORATING GELS

Transparent gels for writing messages and decorating cakes and cookies. Certified Kosher. .75 oz. tube. \$1.29



704-J-318 704-J-348 704-J-302

Tip and Nail Set (shown on page 126) 418-J-47300 Set/5 \$1.79

Coupler Ring Set (shown on page 126) 418-J-47306 Set/4 \$1.49

COOKIE



RED, WHITE & BLUE NESTING METAL CUTTER SET

A colorful way to celebrate national holidays. Cutters measure, 3 1/4" to 5 in. 2308-J-1240 Set/3 \$3.99



STAR COOKIE TREAT PAN

Just press cookie dough into pan, insert a cookie stick, then bake, cool and decorate. Create your own cookie blossoms for that special someone; also great for adding fun shapes to other goodies like rice cereal treats and candy pops. Each pan makes 6 individual treats, 3 1/2 in. diameter x 1/4 in. deep. Aluminum. 2105-J-8102 \$7.99



STAR NESTING METAL CUTTER SET

A parade of small to large stars creates fun cookies for the 4th or all year long. Sizes from 5 to 2 1/2 in. 2308-J-1215 Set/4 \$4.49



STAR METAL COOKIE CUTTER

Quality tin plate is clean-cutting and easy to handle. 3 in. 2308-J-1008 .69



STAR COMFORT GRIP™ CUTTER

Extra-deep stainless steel sides, cushioned plastic grip. Recipe included. Approximately 4 1/2" x 4 1/2" x 1 1/2 in. deep. 2310-J-605 \$2.99



NESTING STAR COOKIE CUTTERS

1 3/8 to 4 3/8 in. 2304-J-704 Set/6 \$2.99

Autumn

ICING



SCARECROW PAN

This friendly face is welcome anytime – decorate his basket with pumpkins at harvest time or with the flowers of spring. One-mix pan is 2 1/4 x 10 1/4 x 2 in. deep. Aluminum. 2105-J-2001 \$8.99



PUMPKIN PIE PAN

Holds one 15 oz. can of pumpkin pie filling. Use for apple, peach and cherry pies, too! Ideal for ready-to-bake pie crusts. 9 in. diameter x 1 1/2 in. deep. Aluminum. 2105-J-3970 \$6.99



TUBE DECORATING ICINGS

Tubes can be used with our Tip and Nail Set or Coupler Ring Set and any standard size Wilton metal tip. Colors match Wilton Icing Colors shown on page 125. Certified Kosher. 4.25 oz. tube. \$1.79



Chocolate 704-J-254
Red 704-J-218
Leaf Green 704-J-224
Lemon Yellow 704-J-236
Orange 704-J-212

TUBE DECORATING GELS

Transparent gels are great for writing messages and decorating cakes and cookies. Colors match Wilton Icing Colors shown on page 125. Certified Kosher. .75 oz. tube. \$1.29



Brown 704-J-354
Red 704-J-318
Leaf Green 704-J-324
Lemon Yellow 704-J-336
Orange 704-J-312

COUPLER RING SET

Attach Wilton standard size metal decorating tips onto Wilton tube icings. 418-J-47306 Set/4 \$1.49



TIP AND NAIL SET

Tips easily twist onto Wilton tube icings. Includes Star, Round, Leaf and Petal Tips, Flower Nail. 418-J-47300 Set/5 \$1.79



PARTY

BAKING CUPS

Grease-resistant, microwave-safe paper.



Apple Standard

415-J-2008
Pk./50 \$1.49



Apple Mini

415-J-2012
Pk./75 \$1.49



Colorful Leaves Standard

415-J-2000
Pk./50 \$1.49



Colorful Leaves Mini

415-J-2001
Pk./75 \$1.49

ICING DECORATIONS

Sugar-flavored edible shapes. Certified Kosher.



Petite Leaves

710-J-230
Pk./12 \$2.09

Leaves

710-J-3003
Pk./12 \$2.09

Mini Pumpkins

710-J-532
Pk./18 \$2.09

SPRINKLES

new



6-MIX SPRINKLE ASSORTMENT

Includes 1.3 oz. each Yellow, Red, Orange and Lt. Green Sugar, 1 oz. Leaves Mix and Chocolate Jimmies. Certified Kosher. 710-J-751 \$5.99



4-MIX SPRINKLES ASSORTMENT

Includes 1.1 oz. each Yellow, Orange and Lt. Green Sugar, .75 oz. Leaves Mix. Certified Kosher. 710-J-851 \$4.99

SPRINKLE DECORATIONS

Shake up your treats with festive shapes and colors. Fine textured sugar is excellent for filling in designs on cakes, cookies, cupcakes. Plastic bottles are convenient for pouring and storing. All sprinkles are Certified Kosher. \$1.99



Leaves Mix

2.5 oz. Bottle
710-J-787



Red Sugar

3.25 oz. Bottle
710-J-766



Dark Green Sugar

3.25 oz. Bottle
710-J-764

CANDY



SCARECROWS LOLLIPOP MOLD

9 cavities, 7 designs. 2115-J-1530 \$1.99



MINI LEAVES CANDY MOLD

9 cavities, 2 designs. 2115-J-1540 \$1.99

FLAVORED & REGULAR CANDY MELTS*

Ideal for all your candy making – molding, dipping or coating. Vanilla-flavored unless otherwise indicated. Certified Kosher. 14 oz. bag. \$2.50 See pages 144-147 for Wilton's full assortment of candy items! *brand confectionery coating



Light Cocoa

1911-J-544



White

1911-J-498



Yellow

1911-J-463



Dark Green

1911-J-405



Dark Cocoa

1911-J-358



Red

1911-J-499



Orange

1911-J-361



Chocolate Mint

1911-J-1920

MINI STENCILS

Stencil on your iced cupcake or cookie and shake on the Cake Sparkles!



Can also be used with colored sugars powdered sugar and cocoa, too. Complete instructions included. Hand wash. 417-J-1207 \$2.49

CAKE SPARKLES

Edible glitter, Certified Kosher. 1/4 oz. \$2.89



Orange 703-J-1308
Red 703-J-1284
Green 703-J-1278
Yellow 703-J-1272

Autumn COOKIE CUTTERS

The warmth and beauty of copper make these cutters ideal for displaying. These beautiful, heirloom-quality solid copper cutters have smoothly rolled edges for that finishing touch. Each approximately 5 1/2 in. diameter.



OAK LEAF

2308-J-3077 \$6.99



PUMPKIN

2308-J-3078 \$6.99



APPLE

2308-J-3076 \$6.99



MAPLE LEAF

2308-J-3045 \$6.99

COMFORT GRIP™ CUTTERS

Easy-grip stainless steel cutter with extra-deep sides. Great for cutting, cushioned plastic grip gives comfortable control. Recipe included. 4 1/2 x 4 1/2 x 1 1/2 in. deep.



OAK LEAF

2310-J-633 \$2.99



PUMPKIN

2310-J-600 \$2.99



MAPLE LEAF

2310-J-632 \$2.99



LEAVES & ACORNS NESTING METAL CUTTER SET

Acorns, oak and maple leaves, each in 3 graduated sizes from 3 1/2 in. Recipe included. 2308-J-2000 \$5.99



HARVEST MINI METAL CUTTER SET

Six shapes: pumpkin, apple, maple leaf, oak leaf, elm leaf and acorn. Recipe included. Each shape is approximately 1 1/2 in. 2308-J-1217 set/6 \$2.99

LEAVES & ACORNS METAL CUTTERS

Each approx. 3 1/2 in.



Oak Leaf

2308-J-1013 .69



Maple Leaf

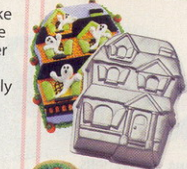
2308-J-1021 .69



Acorn

2308-J-1020 .69

BAKEWARE



HAUNTED HOUSE PAN

Here's some real scary estate! This rickety residence and its terrifying tenants will thrill your trick-or-treaters. One-mix pan is approximately 12 1/2 x 9 x 2 in. deep. Aluminum. 2105-J-181 \$8.99



HAUNTED PUMPKIN PAN

Let this friendly ghost pop out of his gourd at school parties and trick-or-treat bashes. One-mix pan is 16 1/2 x 10 1/2 x 2 in. deep. Aluminum. 2105-J-3070 \$8.99



JACK-O-LANTERN PAN

Carve out his happy features for your next Halloween party. One-mix pan is 12 1/2 x 11 1/2 x 2 in. deep. Aluminum. 2105-J-3068 \$8.99



OVER THE HILL TOMBSTONE PAN

Decorate a cake that's a monument to Halloween fun or a marker for a milestone birthday. One-mix pan is 13 x 9 1/4 x 2 in. deep. Aluminum. 2105-J-1237 \$9.99



MINI PUMPKIN PAN

Create kid-pleasing party cakes for each guest at the table. One cake mix makes 12 to 16 pumpkins. Each cup measures 4 x 3 3/4 x 1 1/2 in. deep. Aluminum. 2105-J-1499 \$9.99



PETITE JACK-O-LANTERN PAN

Make personal petite smiling pumpkins. One cake mix makes 18 to 24 Jack-O-lanterns. 12-cup pan, each cup is 2 x 2 x 1 1/4 in. deep. Aluminum. 2105-J-8462 \$8.99



MINI GHOST PAN

Create gobs of goblins at one time! One cake mix will bake 12 to 16 ghosts ready for decorating. Six-cup pan, each cup is 4 x 5 x 1 1/8 in. deep. Aluminum. 2105-J-3845 \$9.99

TUBE DECORATING ICINGS

Tubes can be used with our Tip and Nail Set or Coupler Ring Set and any standard size Wilton metal tip. Certified Kosher. 4.25 oz. tube. \$1.79

Black

704-J-206

Orange

704-J-212

Violet

704-J-242

White

704-J-200

TUBE DECORATING GELS

Transparent gels are great for writing messages and decorating cakes, cookies. Certified Kosher. .75 oz. tube. \$1.29

Orange

704-J-312

Black

704-J-306

Violet

704-J-342

ICING



HALLOWEEN ICING COLORS SET

1/2 oz. jars of Black and Orange. Certified Kosher. 601-J-3010 Set/2 \$2.99



Tip and Nail Set (shown on page 126) 418-J-47300 Set/5 \$1.79
Coupler Ring Set (shown on page 126) 418-J-47306 Set/4 \$1.49

new

new

new

new

new

new

new

new

Halloween

PARTY



BAKING CUPS

Grease-resistant, microwave-safe paper.

Dancing Skeletons

Standard

415-J-2007

Pk./50 \$1.49



Mini

415-J-3007

Pk./75 \$1.49



Glowing Pumpkin

Standard

415-J-223

Pk./50 \$1.49



Halloween

Standard

415-J-213

Pk./50 \$1.49



ICING DECORATIONS

Mint-flavored. Certified Kosher.

Spooky Eyes

710-J-229

Pk./9 \$2.09



Pumpkin Face

710-J-3012

Pk./12 \$2.09



Petite Spiders

710-J-3036

Pk./11 \$2.09



Petite Ghosts

710-J-3030

Pk./12 \$2.09



Mini Pumpkin

710-J-532

Pk./18 \$2.09

SPRINKLES



PUMPKIN SUGAR JAR

Fun-shaped container holds 4.5 oz. Certified Kosher.

\$2.99

Orange Sugar 710-600

Purple Sugar 710-601

Black Sugar 710-602



6-MIX SPRINKLE

ASSORTMENT

Includes 1 oz. Bat Mix, 1 oz. Halloween Mix, 1.3 oz. Halloween Nonpareils, 1.3 oz. each of Black, Orange and Purple Sugars. Certified Kosher.

710-J-727 \$5.99



4-MIX SPRINKLE

ASSORTMENT

Includes .75 oz. Halloween Mix, 1 oz. Halloween Nonpareils, 1.1 oz. each of Black and Orange Sugars. Certified Kosher.

710-J-728 \$4.99

SPRINKLE DECORATIONS

Shake up your Halloween treats with fun colors and designs. Plastic bottles for convenient pouring and storing. Certified Kosher. \$1.99



Ghost Mix

2.5 oz. Bottle

710-J-767



Bats Mix

2.5 oz. Bottle

710-J-771



Halloween Mix

2.5 oz. Bottle

710-J-788



Chocolate Jimmies

2.5 oz. Bottle

710-J-774



Orange Sugar

3.25 oz. Bottle

710-J-759



Black Sugar

3.25 oz. Bottle

710-J-762



Purple Sugar

3.25 oz. Bottle

710-J-758

CANDY

new



CREEPY CREATURES

LOLLIPOP MOLD

6 cavities, 3 designs. 2115-J-1551 \$1.99

new



SPIDERS & WEBS

LOLLIPOP MOLD

8 cavities, 2 designs. 2115-J-1552 \$1.99



DANCING SKELETONS

LOLLIPOP MOLD

4 cavities, 3 designs. 2115-J-1546 \$1.99



MUMMIES

LOLLIPOP MOLD

4 cavities, 1 design. 2115-J-1529 \$1.99



FRIGHT NIGHT

LOLLIPOP MOLD

9 cavities, 9 designs. 2115-J-1726 \$1.99



MINI GHOST & PUMPKIN

CANDY MOLD

19 cavities, 2 designs. 2115-J-1735 \$1.99



TOMBSTONE

CANDY MOLD

11 cavities, 3 designs. 2115-J-1547 \$1.99

FLAVORED & REGULAR CANDY MELTS®*

Ideal for all your candy making—molding, dipping or coating. Vanilla flavored unless otherwise indicated. Certified Kosher. 14 oz. bag. \$2.50

See pages 144-147 for Wilton's full assortment of candy items.

*brand confectionery coating **All natural cocoa flavoring

Dark Cocoa**

1911-J-358

Light Cocoa**

1911-J-544

White

1911-J-498

Yellow 1911-J-463

Orange 1911-J-1631

PARTY & LOLLIPOP BAGS

Plastic bags with ties included. Lollipop bags are clear on one side to show off your treats. Party bags measure 4 x 9 1/2 in.; Lollipop bags measure 3 x 4 in.

new



GLOWING PUMPKIN

PARTY BAGS WITH TIES

1912-J-2352

Pk./20

\$1.89



GLOWING PUMPKIN

LOLLIPOP BAGS WITH TIES

1912-J-2355

Pk./25

\$1.69

COOKIE



JACK-O-LANTERN GIANT COOKIE PAN

Ideal for refrigerated dough and brownie mix. Recipe included. Approx. 11 1/2 x 10 1/2 in. Aluminum.
2105-J-6207 \$5.99



JACK-O-LANTERN COOKIE TREAT PAN

Bake cookie pops! Recipe included. Six cavity pan, each cavity measures 3 1/4 x 3 1/4 x 1 1/4 in. deep. Aluminum.
2105-J-8100 \$7.99

COOKIE TREAT STICKS

6 in. 1912-J-9319 Pk/20 \$1.99
8 in. 1912-J-9318 Pk/20 \$2.99



PRE-BAKED HAUNTED HOUSE GINGERBREAD KIT

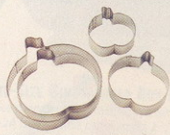
No baking necessary! Real gingerbread pieces are ready to assemble and decorate! Kit includes pre-baked gingerbread house pieces, orange colored decorating icing mix, assorted candies, decorating bag and tip, cardboard base and complete instructions with great decorating ideas. House measures 6 1/2 in. wide x 4 in. deep x 7 1/4 in. deep.
2104-J-1541 \$12.99



COMFORT GRIP™ CUTTERS

Extra-deep stainless steel sides, cushioned plastic grip gives comfortable control. Recipe included. Each cutter approximately 4 1/2 x 4 1/2 x 1 1/2 in. deep.

Pumpkin 2310-J-600 \$2.99
Ghost 2310-J-607 \$2.99



NESTING PUMPKINS METAL CUTTER SET

Our nesting metal cutters give you a great variety of sizes. Recipe included. Sizes from 4 1/2 to 2 1/4 in.
2308-J-1210 Set/4 \$4.49



NESTING GHOSTS METAL CUTTER SET

Create boo-tiful Halloween treats in four sizes. 2 1/4 to 4 1/2 in.
2308-J-1238 Set/4 \$4.99



JACK-O-LANTERN CANISTER SET

A smiling jack-o-lantern stores ten cutter shapes and a delicious cookie recipe. Canister is 5 1/4 x 5 1/4 in.; cutters are 2 1/4 to 3 1/2 in.
2304-J-1035 Set/10 \$5.99



SPOOKY SHAPES CUTTER SET

Four favorite shapes. Delicious recipe included. Cutters are approximately 3 in.
2308-J-1200 Set/4 \$4.49



HALLOWEEN MINI METAL CUTTER SET

Six shapes. Includes cat, moon, skull, bat, pumpkin, and ghost. Recipe included. Each shape is approx. 1 1/2 in.
2308-J-1211 Set/6 \$2.99



SPOOKY COOKIE CUTTER SET

Favorite frightening shapes, measuring from 3 to 4 1/4 in. Recipe included.
2304-J-9210 Set/10 \$3.99



JACK-O-LANTERN NESTING COOKIE CUTTER SET

Graduated sizes from 2 1/4 to 5 1/4 in. high, 2 1/8 to 5 in. wide. Recipe included.
2303-J-191 Set/4 \$2.99

Halloween

Seasonal

HALLOWEEN

HANUKKAH

CUPCAKE

CANDY

COOKIES

Hanukkah

TUBE DECORATING ICINGS

Tubes can be used with our Tip and Nail Set. Tips easily twist onto Wilton tube icings. Includes Star, Round, Leaf and Petal Tips; Flower Nail. Or use our Coupler Ring Set and attach any standard size Wilton metal tip to icing tube. Certified Kosher. \$1.79

Royal Blue 704-J-248
Lemon Yellow 704-J-236
White 704-J-200

Tip and Nail Set (shown on page 126) 418-J-47300 Set/5 \$1.79
Coupler Ring Set (shown on page 126) 418-J-47306 Set/4 \$4.49

TUBE DECORATING GELS

Transparent gels for writing messages and decorating cakes and cookies. Certified Kosher. .75 oz. tube. \$1.29

Royal Blue 704-J-348
Lemon Yellow 704-J-336
White 704-J-302

SPRINKLE DECORATIONS

Shake up your treats with fun colors and designs. Plastic bottles for pouring and storing. Certified Kosher.

Sugars: Bottle \$1.99
Cake Sparkles: Bottle \$2.89

BLUE SUGAR
3.25 oz. BOTTLE
710-J-750

YELLOW SUGAR
3.25 oz. BOTTLE
710-J-754

BLUE CAKE SPARKLES
.25 oz. BOTTLE
703-J-1314

LIGHT BLUE CAKE SPARKLES
.25 oz. BOTTLE
703-J-1262

YELLOW CAKE SPARKLES
.25 oz. BOTTLE
703-J-1272

WHITE CAKE SPARKLES
.25 oz. BOTTLE
703-J-1290



HANUKKAH STANDARD BAKING CUPS

Grease-resistant, microwave-safe paper. 415-J-1405 Pk/50 \$1.49



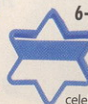
HANUKKAH ICING DECORATIONS

Sugar-flavored edible shapes. Certified Kosher. 710-J-405 Pk/9 \$2.09



HANUKKAH MOLD LOLLIPOP MOLD

5 designs, 9 cavities. 2115-J-1405 \$1.99



6-POINT STAR CUTTER

Great shape for the celebration! 3 in. wide x 4 in. high. 2303-J-122 .69

REGULAR & FLAVORED CANDY MELTS®*

Ideal for all your candy making - molding, dipping or coating. Vanilla flavored unless otherwise indicated. Certified Kosher. 14 oz. bag. \$2.50

White
1911-J-498

Yellow
1911-J-463

Blue
1911-J-448

BAKEWARE

Christmas



new

CANDY CANE PAN

Celebrate the season with a festive candy cane that's big enough for the whole party to share. Great for gelatin or crispy rice treats, too. One-mix pan is approximately 14 1/2 x 9 1/4 x 2 in. deep. Aluminum. 2105-J-2056 \$8.99



STAND-UP SNOWMAN PAN SET

Bake and decorate a 3-D winter wonder – he makes a delightful holiday centerpiece. Instructions for 5 different decorating ideas included. Each pan half is 9 1/4 x 6 1/4 x 2 1/2 in. deep. Pan takes 6 cups of pound cake batter. No heating core needed. Aluminum. 2105-J-2047 Set/2 \$9.99



RUDY REINDEER PAN

Red nose or not, he'll be the leading light at your holiday celebration. Fun designs on the label include a great cereal treat reindeer. One-mix pan is approximately 14 x 9 x 2 in. deep. Aluminum. 2105-J-180 \$8.99



HOLIDAY HOUSE PAN

Five great design ideas, including a fresh bread house. Pan holds five cups of firm-textured batter. 7 1/4 x 7 1/4 x 3 in. deep. Aluminum. 2105-J-3311 \$9.99



SNOWMAN PAN

Sprinkle with coconut and decorate with candies for a tasty wintertime treat. One-mix pan is 15 1/4 x 10 1/4 x 2 1/2 in. deep. Aluminum. 2105-J-803 \$8.99



STAND-UP TREE PAN SET

Bake a 3-D tree! Each aluminum pan half is 9 1/2 x 9 1/2 x 3 1/4 in. deep. Takes 6 cups of pound cake batter. Heat conducting core, six clips and recipes included. 2105-J-750 Set/2 \$16.99



TREELITEFUL PAN

Our most popular holiday pan. Label includes instructions for for a fabulous sweet roll tree and gelatin mold. One-mix pan measures 15 x 11 x 1 1/2 in. deep. Aluminum. 2105-J-425 \$8.99



POINSETTIA PAN

A delightful sign of the Christmas season with many options – use it as a gelatin mold, try it with fondant or ganache. One-mix pan is 13 x 13 x 2 in. deep. Aluminum. 2105-J-3312 \$8.99



GINGERBREAD BOY PAN

Perfect for cakes and molded gelatins – four label designs include a holiday yodeler and circus clown. Use with 1 box of chocolate rolled fondant. One-mix pan is 14 1/2 x 10 1/2 x 2 in. deep. Aluminum. 2105-J-3313 \$8.99

ICING



HOLIDAY ICING COLORS SET
1/2 oz. jars, Christmas Red and Green. Certified Kosher. 601-J-3011 PK/2 \$2.99



TUBE DECORATING ICINGS

Tubes can be used with our Tip and Nail Set or Coupler Ring Set and any standard size Wilton metal tip. Certified Kosher. 4.25 oz. tube. \$1.79



RED 704-J-218



KELLY GREEN 704-J-227



WHITE 704-J-200



TUBE DECORATING GELS

Transparent gels are great for writing messages, decorating cakes and cookies. Certified Kosher. .75 oz. tube. \$1.29



RED 704-J-318



GREEN 704-J-324



WHITE 704-J-302

MINI STENCILS

Place stencil on iced cupcake or cookie and shake on the Cake Sparkles

Can also be used with colored sugars above, powdered sugar and cocoa, too. Complete instructions included. Hand wash.

CHRISTMAS MINI STENCILS

417-J-1246 \$2.49

Christmas

BAKEWARE



MINI SNOWMAN PAN

Bake a blizzard of snowmen! One mix makes 15-18, ready for your decorating touch. Six cups, each 3 x 4 3/4 x 1 7/8 in. deep. Aluminum. 2105-J-472 \$9.99



BITE-SIZE GINGERBREAD BOY PAN

Bake plenty of fun little guys for everyone. One mix makes 18-24 boys. Nine cups, each 2 1/4 x 3 1/4 x 3/4 in. deep. Aluminum. 2105-J-926 \$9.99



MINI GINGERBREAD BOY PAN

The boys are back for Christmas! Everyone will love an individual ginger kid - one mix makes 12-15. Six cups, each 5 x 3 3/4 x 1 1/4 in. deep. Aluminum. 2105-J-6503 \$9.99



PETITE CHRISTMAS TREE PAN

Ideal for bite-size muffins, brownies, tarts or gelatin. One mix makes 18-24 cakes. Twelve cups, each 2 x 2 1/2 x 3/8 in. deep. Aluminum. 2105-J-8463 \$8.99

SPRINKLES



6-MIX SPRINKLE ASSORTMENT

Includes 1.3 oz. Gingerbread Boy Mix, 1.3 oz. Christmas Tree Mix, 1.3 oz. Christmas Jimmies, 1.3 oz. Christmas Nonpareils, 1.3 oz. Dark Green and Red Sugars. Certified Kosher. 710-J-734 \$5.99



4-MIX SPRINKLE ASSORTMENT

Includes .75 oz. Christmas Tree Mix, 1 oz. Christmas Nonpareils, 1.1 oz. Dark Green and Red Sugars. Certified Kosher. 710-J-729 \$4.99



SNOWMAN COLORED SUGAR JAR

Fun-shaped container holds 4.5 oz. sugar. Certified Kosher. 710-J-603 Green 710-J-606 Yellow 710-J-604 Red \$2.99



SNOWMAN MIX GINGERBREAD BOY MIX
2.5 oz. Bottle 710-J-768



CINNAMON DROPS
3 oz. Bottle 710-J-769



CHRISTMAS TREE MIX
2.5 oz. Bottle 710-J-792



DARK GREEN SUGAR
3.25 oz. Bottle 710-J-764



RED SUGAR
3.25 oz. Bottle 710-J-766



BLUE SUGAR
3.25 oz. Bottle 710-J-750



CHOCOLATE JIMMIES
2.5 oz. Bottle 710-J-774



WHITE NONPAREILS
3 oz. Bottle 710-J-773

SPRINKLE DECORATIONS

Shake up your Christmas treats with fun colors and designs. Plastic bottles are convenient for pouring and storing. All sprinkles are Certified Kosher. \$1.99



CAKE SPARKLES

Edible glitter. Certified Kosher. 1/4 oz. \$2.89



Red 703-J-1284



White 703-J-1290

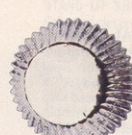


Green 703-J-1278

Christmas

PARTY

new



BAKING CUPS

Grease-resistant, microwave-safe paper or festive foil. Gold and Silver Foil are wax-laminated paper on foil.

HOLIDAY TREE
STANDARD
415-J-361 Pk./50
MINI
415-J-362 Pk./75
\$1.49

SNOWMAN
STANDARD
415-J-2011 Pk./50
MINI
415-J-2010 Pk./75
\$1.49

GINGERBREAD BOY
STANDARD
415-J-350 Pk./50
MINI
415-J-2009 Pk./75
\$1.49

PLAID
STANDARD
415-J-217 Pk./50
MINI
415-J-321 Pk./75
\$1.49

CHRISTMAS HOLLY FOIL
STANDARD
415-J-221 Pk./20
\$1.49

SILVER FOIL
STANDARD 415-J-207 \$1.49
(24 pure aluminum/24 paper)
BON BON 415-J-307 \$1.49
(36 pure aluminum/36 paper)

GOLD FOIL
STANDARD 415-J-206 Pk./24 \$1.49
BON BON 415-J-306 Pk./15 \$1.49



PETITE LOAF CUPS

Grease-resistant, microwave-safe paper or festive foil. Great for party candy and nuts or gift basket loaves. Fits Petite Loaf Pan shown on pg.182. 3 1/4 x 2 1/8 in.

White 415-J-450 Pk./50 \$1.49

Red Foil 415-J-106 Pk./24 \$1.49

Gold Foil 415-J-452 Pk./24 \$1.49

RED/GREEN PAPER CUPS

Mixed, glassine paper.
Mini 1912-J-1247 Pk./75 \$1.39



ICING DECORATIONS

Mint-flavored edible shapes. Certified Kosher.

PETITE TREE
710-J-3069 Pk./12 \$2.09

PETITE CHRISTMAS LIGHT BULB
710-J-227 Pk./12 \$2.09

MINI HOLLY
710-J-534 Pk./18 \$2.09

MINI GINGERBREAD BOY
710-J-464 Pk./12 \$2.09

PETITE SNOWMAN
710-J-3054 Pk./12 \$2.09

SANTA FACES
710-J-3048 Pk./12 \$2.09

BOXES



CHRISTMAS COOKIE GIFT BOXES

Grease-resistant, with handles for easy carrying; no assembly required. Holds up to one dozen cookies! Also great for cupcakes, muffins, candy and other tasty treats! Each approximately 7 x 4 1/4 x 4 in. deep. Pk./3 \$4.99

FANCY TREE
2314-J-103

SNOWMAN
2314-J-111

GINGERBREAD
2314-J-105



SNOWMAN CANDY BOX
Holds up to 1/2 lb. of candy.
6 x 3 1/2 x 2 1/2 in.
1904-J-1181 Pk./3 \$3.50



CHRISTMAS BOW TREAT BOX
2 green, 2 red. 2 x 2 x 3 in.
2107-J-2051 Pk./4 \$1.99

BAGS

Bright Christmas designs for candy and cookie treats. Plastic bags with ties included. Party bags measure 4 x 9 1/2 in.



HOLIDAY TREES PARTY BAGS
1912-J-2354 Pk./20 \$1.89



HOLLY PARTY BAGS
1912-J-2353 Pk./20 \$1.89



SNOWMAN PARTY BAGS
1912-J-1253 Pk./20 \$1.89



GINGERBREAD PARTY BAGS
1912-J-2223 Pk./20 \$1.89

PRE-BAKED GINGERBREAD HOUSES



PRE-BAKED AND PRE-ASSEMBLED GINGERBREAD HOUSE KIT

The easiest-to-use gingerbread kit we've ever made! Pre-baked and pre-assembled so the family can get right to the fun of decorating, without the time and mess of baking and assembling. Kit includes assembled house with cardboard base, decorating icing, pre-made icing decorations, candies, decorating bag and tip and complete instructions with great decorating ideas. House measures 5 3/4 in. wide x 4 3/4 in. high x 4 3/4 in. deep. 2104-J-1516 \$12.99



PRE-BAKED GINGERBREAD COTTAGE KIT

No baking necessary! Real gingerbread pieces are ready to assemble and decorate without the mess of baking. Kit includes pre-baked gingerbread cottage sections, decorating icing, assorted candies, decorating bag and tip, cardboard base and complete instructions with great decorating ideas. House measures 8 in. wide x 6 1/2 in. high x 7 in. deep. 2104-J-1509 \$14.99



COOKIE KIT



CHRISTMAS COOKIE TREE KIT

Create a beautiful Yule tree in about 30 minutes - it's easy and fun! Just bake, stack and decorate. Kit includes 10 star cookie cutters in graduated sizes from small to large, 3 disposable decorating bags, decorating tips #3 and #16, cookie and icing recipes, baking and decorating instructions for 5 great designs. Tree measures approximately 8 in. wide x 11 in. high. 2104-J-1501 \$7.99

COOKIE PRESSES



SPRITZ COOKIE PRESS

Easy-squeeze trigger action gives you professionally-shaped cookies. Includes 12 plastic disks in a variety of shapes. 2104-J-4000 Set/13 \$10.99



COOKIE PRO™ COOKIE PRESS

Easy to use, easy to store. Feature for feature, there's no better cookie press than the Cookie Pro™. Its pump-action design lets you press dozens of cookies quickly and comfortably. When you're done pressing, the handle folds over for compact storage. The Cookie Pro™ also includes ten aluminum disks in an attachable storage case. 2104-J-4002 Set/12 \$24.99

IDEA BOOKS

'Tis the season for serving something special. Now you can plan your entire holiday menu with exciting Wilton idea books. We help you make everything look as good as it tastes.



CELEBRATE! HOLIDAY BOOK

Enjoy appetizers, decorated salads, tempting cakes and exciting gingerbread ideas. Soft cover; 96 pages. 902-J-1227 \$8.99



GIFTS FROM THE KITCHEN

More than 65 recipes and ideas for breads, entrees, appetizers and desserts. Tips on wrapping and sending food gifts. Soft cover; 96 pages. 902-J-1223 \$8.99

Christmas

PARTY

new



NIGHT BEFORE CHRISTMAS GRIPPI™ CUTTER BOOK SET

The Christmas story comes alive with star, stocking, tree and Santa cutters tucked away in a festive holiday "book" package. Metal cutters feature easy-to-hold grip edge in jolly holiday colors. Recipes included. Cutters are approximately 3 3/4 in.

2311-J-309 Set/4 \$7.99

new



10-PC. TREE CUTTER CANISTER SET

A jolly holiday tree contains 10 merry perimeter shapes. Includes angel, bear, bell, boy, rocking horse, sleigh, star, stocking, tree and wreath shapes. Recipe included. Canister is 7 1/2 x 5 1/2 in.; cutters are 2 1/4 to 3 1/2 in.

2304-J-97 Set/10 \$5.99



HOLIDAY CUTTER CANISTER SET

Convenient see-through canister stores 12 fun oversized shapes for holiday cookies and crafts. Includes gingerbread boy and girl, candy cane, reindeer, tree, stocking, snowman, bell, star, holly leaf, angel and teddy bear. Recipe included. Canister is 7 x 7 in.; cutters are 4 to 5 in.

2303-J-1103 Set/12 \$11.49



CHRISTMAS GIANT COOKIE PANS

Ideal for refrigerated cookie dough and brownie mix. Approximately 13 x 12 x 3/4 in. deep. Aluminum. Recipe and instructions included.

GINGERBREAD BOY
2105-J-6209 \$5.99

CHRISTMAS TREE
2105-J-6206 \$5.99



COOKIE TREAT PANS

Exciting treats on a stick are great for giving – especially as a happy holiday cookie blossom! It's so easy; just press dough or rice cereal treat mixture into the pan, insert a cookie stick, then bake, cool and decorate. Each pan makes 6 individual treats, 3 1/2 in. diameter x 1/2 in. deep. Recipe included. Aluminum.

SNOWMAN
2105-J-8107 \$7.99

STAR
2105-J-8102 \$7.99

CHRISTMAS TREE
2105-J-8101 \$7.99

COPPER CUTTERS

new



HOLIDAY MINI COPPER CUTTER SET

Six holiday shapes ready for seasonal celebrations. Includes bell, star, angel, gingerbread boy, Christmas light and candy cane. Each shape is approximately 1 3/4 in.

2308-J-3708 Set/6 \$7.99



TRADITIONAL SOLID COPPER COOKIE CUTTERS

The warmth and beauty of copper make these cutters ideal for displaying. These beautiful, heirloom-quality copper cutters have smoothly rolled edges for that finishing touch. Each approximately 5 1/2 in. diameter. \$6.99

Stocking
2308-J-3082

Snowflake
2308-J-3079

Gingerbread Boy
2308-J-3001

Snowman
2308-J-3081

Angel
2308-J-3080

Christmas Tree
2308-J-3000

Star
2308-J-3002

Bell
2308-J-3003

COMFORT GRIP CUTTERS



CHRISTMAS COMFORT GRIP™ COOKIE CUTTERS

Our exclusive Comfort Grip™ stainless steel cutters are the ideal solution for cutting festive shapes in so many holiday foods. Their extra-deep sides are excellent for cutting brownies, biscuits, sandwiches, sheet cakes, cheese, and much more. The cushioned grip gives you comfortable control when cutting into thick desserts. Recipe included. Each cutter approximately 4 1/2 x 4 1/2 x 1 1/2 in. deep. \$2.99

Snowman 2310-J-634 Stocking 2310-J-628 Ornament 2310-J-635 Angel 2310-J-627 Star 2310-J-605 Gingerbread Boy 2310-J-602 Bell 2310-J-603 Christmas Tree 2310-J-604

COOKIE CUTTERS



CHRISTMAS CUTTER COLLECTION SET

Merry shapes that make holiday baking a breeze! Set includes tree, snowman, Santa, drum, stocking, nutcracker, star, bear, candy cane, and rocking horse. Each 3 x 4 in.

2304-J-802 Set/10 \$3.99



COOKIE CUTTERS

Great shapes for end-of-year celebrations! 3 in. wide x 4 in. high; bite-size star is 1 1/2 x 1 1/2 in.

5-pt. Star
2303-J-135 .69

Bell
2303-J-125 .69

Christmas Tree
2303-J-132 .69

COOKIE CUTTERS

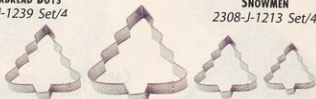
NESTING METAL CUTTER SETS

Bake your favorite holiday shapes in four fun sizes! Quality tin-plate cuts neatly and is easy to handle. Recipe included. Sizes from 5 to 2 1/2 in. \$4.49



new **GINGERBREAD BOYS**
2308-J-1239 Set/4

SNOWMEN
2308-J-1213 Set/4



TREES
2308-J-1212 Set/4

METAL CUTTERS

Favorite Christmas shapes, they cut cleanly through dough and release with ease. Each is approximately 3 in. .69



BELL
2308-J-1006

GINGERBREAD BOY
2308-J-1002

STAR
2308-J-1008

GINGERBREAD GIRL
2308-J-1022

HOLLY LEAF
2308-J-1014



JOLLY SHAPES CUTTER SET

Our metal cutters look great with their bright colors and glossy enamel finish. Four shapes are perfect for hanging on the tree until your next cookie-baking bash. Recipe included.
2308-J-1201 Set/4 \$4.49



HOLIDAY MINI METAL CUTTER SET

Six jolly holiday shapes for festive gift basket treats. Includes tree, angel, candy cane, bell, gingerbread boy, holly leaf. Recipe included. Each shape is approximately 1 1/2 in.
2308-J-1214 Set/6 \$2.99



GINGERBREAD FAMILY CUTTER SET

Set includes two 5 1/2 x 4 in. adults and two 2 1/2 x 1 1/2 in. children.
2304-J-121 Set/4 \$2.99

CANDY



new

SANTA SLEIGH & REINDEER CANDY KIT

Just mold candy, decorate and assemble. Candy kit includes: 2 molds, nine 8 in. lollipop sticks, 4 disposable decorating bags, 1 decorator brush, Candy Melts® brand confectionery coating; (10 oz. Light Cocoa, 2 1/2 oz. Red, 2 1/2 oz. White, 2 1/2 oz. Dark Green). Complete Instructions.
2104-J-1062 \$9.99

new

CHRISTMAS GIFT TRUFFLES CANDY MOLD

13 cavities;
1 design.
2115-J-2001
\$1.99



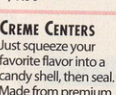
TREE LOLLIPOP MOLD

6 cavities;
1 design.
2115-J-1406
\$1.99



CHRISTMAS TRUFFLES CANDY MOLD

Perfect with our Candy Creme Centers sold below.
12 cavities, 4 designs.
2115-J-1733
\$1.99



CREME CENTERS

Just squeeze your favorite flavor into a candy shell, then seal. Made from premium ingredients for unsurpassed taste. Each tube makes ~ 16-20 candies. \$3.49

VANILLA
6 1/4 oz.
1911-J-502

CHOCOLATE MINT
6 1/4 oz.
1911-J-1904



ANGELS LOLLIPOP MOLD

5 cavities;
1 design.
2115-J-1549
\$1.99



SANTA LOLLIPOP MOLD

9 cavities;
1 design.
2115-J-1706
\$1.99



MINI GINGERBREAD CANDY MOLD

12 cavities, 4 designs.
2115-J-1539
\$1.99



CHOCOLATE

6 1/4 oz.
1911-J-501

RASPBERRY
5 1/4 oz.
1911-J-503

SNOWMAN LOLLIPOP MOLD

6 cavities;
1 design.
2115-J-1734
\$1.99



CHRISTMAS BULBS LOLLIPOP MOLD

9 cavities;
1 design.
2115-J-1721
\$1.99



GINGERBREAD SCENE LOLLIPOP MOLD

8 cavities;
6 designs.
2115-J-1528
\$1.99



WINTER WONDERLAND LOLLIPOP MOLD

8 cavities, 8 designs.
2115-J-1725 \$1.99



CANDY MELTS®

FLAVORED & REGULAR CANDY MELTS®

Ideal for all your candy making - molding, dipping or coating. Vanilla flavored unless otherwise indicated. Certified Kosher.
14 oz. bag. \$2.50
See pages 144-147 for Wilton's full assortment of candy items.
*brand confectionery coating

Red
1911-J-499

Dark Green
1911-J-405

White
1911-J-498

Light Cocoa
1911-J-544

Dark Cocoa
1911-J-358

Chocolate Mint
1911-J-1920



Character

SHOP

Wilton has the star power kids want at the party! No one has more big names. Mickey Mouse™, Winnie the Pooh™, and wacky Looney Tunes™ favorites. Hot new characters like the Powerpuff Girls™ and VeggieTales®. Whomever your kids are into, chances are you'll find it here.

CAKE PANS

Even first-time decorators can make a great looking character cake with Wilton pans. Easy instructions help you create characters with big-screen realism. Wait till the kids see their cake!

EASY ACCENTS

Give even plain cakes or cupcakes added drawing power with fun candles, toppers, baking cups and icing decorations. Just bake, ice and place your favorite character on top.

COOKIE & CANDY

Perfect for party favors! Many Wilton characters are available in candy molds, cutters and treat bags. It's easy to make fun character treats to wrap up and send home with the kids. You'll be a party hero!



new



CAKE PAN

VeggieTales gives kids something wholesome they really love—fun stories with lessons for a lifetime! Now Bob the Tomato and Larry the Cucumber are here on a terrific cake that makes the party unforgettable. One-mix pan is 9 1/2 x 12 x 2 in. deep. Aluminum.
2105-J-9904 \$10.99



BAKING CUPS

Standard size, grease-resistant, microwave-safe paper.
415-J-9904 Pk/50 \$1.69



ICING DECORATIONS

Mint-flavored edible shapes. Certified Kosher.

Standard
710-J-9904
Pk/9 \$2.29

Petite
710-J-9905
Pk/12 \$2.29



ICING COLORS SET

Includes four 1/2 oz jars: Larry the Cucumber Green, Bob the Tomato Red, Golden Yellow and Black.
601-J-9904 Set/4 \$4.99



CANDLE

Top your kids' cake with this fun candle featuring Bob and Larry in bright, hand-painted detail. 3 1/2 in. high.
2811-J-9904 \$3.99

THE POWERPUFF GIRLS™

new

**BAKING CUPS**

Standard size, grease-resistant,
microwave-safe paper.
415-J-9902 Pk./50 \$1.69

**ICING DECORATIONS**

Mint-flavored edible shapes.
Certified Kosher. Standard.
710-J-9902 Pk./9 \$2.29

**CAKE PAN**

The Powerpuff Girls™ help you throw a party that kicks butt! This fun pan features Blossoms, Blossom and Buttercup fighting evil and having a blast. One-mix pan is 13 x 10 x 2 in. deep. Aluminum. 2105-J-9902 \$10.99

**ICING COLORS SET**

1/2 oz. jars of Blossom Pink, Buttercup Green, Bubbles Blue and Peach.
601-J-9902 Set/4 \$4.99

**CANDLE**

Pint-sized power rules as the Powerpuff Girls arrive just in time to save the party! Their candle features handpainted detail and clean-burning design to brighten every celebration. 3 1/2 in. high.
2811-J-9902 \$3.99

CARTOON NETWORK, the logo, THE POWERPUFF GIRLS and all related characters and elements are trademarks of Cartoon Network © 2001. (s01)
For more information on the Powerpuff Girls, visit www.cartoonnetwork.com

SCOOBY-DOO!

**BAKING CUPS**

Standard size, grease-resistant,
microwave-safe paper.
415-J-3206 Pk./50 \$1.69

**ICING DECORATIONS**

Mint-flavored edible shapes.
Certified Kosher.
710-J-3206 Pk./9 \$2.29

**CAKE TOP!™ EDIBLE CAKE DECORATION**

Frost cake (white frosting recommended). Place your Wilton Cake Top!™ and enjoy the party! Add Wilton Sprinkles (see p. 127) for a dash of color. Pipe great looking borders with Wilton Tube Icings (see p. 126).
711-J-704 \$3.29

**CAKE PAN**

He's ready for his close-up! Scooby-Doo simply has a knack for making everyone smile. One-mix pan is 15 x 8 7/8 x 2 in. deep. Aluminum.
2105-J-3206 \$10.99

**KIDZ KUTLERY® SET**

Make Scooby Snacks more fun to eat! Set includes 8 disposable utensils shaped like a spoon/fork in sturdy, washable plastic. Food-safe.
2118-J-3206 Set/8 \$2.99

**CANDLE**

Bright handpainted detail. 2 3/4 in. high.
2811-J-3206 \$3.99



new

ICING

COLOR KIT
Includes four 1/2 oz. jars: Brown, Yellow, Black, Teal
601-J-3206 Set/4 \$4.99



Perfect your decorating skills by taking a fun class at the Wilton School. Get info at www.wilton.com



TIGGER CAKE PAN

Kids love his bouncy personality! One-mix pan is 15 1/2 x 10 1/2 x 2 in. deep. Aluminum. 2105-J-3001 \$10.99



POOH SINGLES!™ MOLD

Personal sized mold great for cakes, gelatin, ice cream and more. Holds 3/4 cup batter; aluminum. 2105-J-1135 \$2.49



CANDLES

Pooh and pals are ready for the party with bright handpainted detail. 2-3 in. high. \$3.99

POOH AND CAKE
2811-J-3007



AGE 1 POOH
2811-J-3001

EYORE
2811-J-3005

TIGGER
2811-J-3004

CAKE TOP!™ EDIBLE CAKE DECORATION

Simply place on iced cake for fast and easy decorating. Ideal for cakes 8 in. diameter and above. Frost cake (white frosting recommended). Place your Wilton Cake Top!™ and enjoy the party! Add Wilton Sprinkles (see p. 127) for a dash of color. Pipe great looking borders with Wilton Tube Icings (see p. 126). 711-J-702 \$3.29

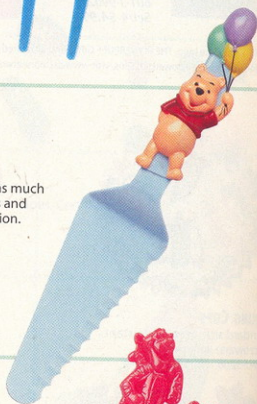


CANDLE HOLDER SET

5 holders, 5 spiral candles, 4 in. high. 2811-J-3000 Set/10 \$2.19

CAKE KNIFE SERVER

Pooh loves cake almost as much as his hunny jar – he cuts and serves it in adorable fashion. Heavy plastic. 409-J-3000 \$2.99



KIDZ KUTLERY® SET

Includes 4 forks, 4 spoons in disposable food-safe plastic. 2118-J-3001 Set/8 \$2.99



Disney's
Winnie the Pooh

Character



STAND-UP CAKE PAN SET

Instructions for two different decorating ideas included. Each pan half is 8 1/4 x 6 1/2 x 2 3/4 in. deep. Pan takes 6 cups of pound cake batter. Includes heat conducting core and 3 clips. Aluminum.
2105-J-3002 Set/2 \$17.99



new

POOH FACE CAKE PAN

Kids love his bouncy personality! One-mix pan is 11 x 9 1/2 x 2 in. deep. Aluminum.
2105-J-3004 \$10.99



CAKE PICK SET

Safe plastic picks, 3 in. high.
2113-J-3000 Pk./12 \$1.99



new



ICING COLOR SET

1/2 oz. Jars produce true Pooh colors. Pooh (gold), Red, Royal Blue and Black.
601-J-228 Set/4 \$4.99



PARTY CUPS

Standard size, grease-resistant, microwave-safe paper.

POOH

415-J-255
Pk./50 \$1.69

POOH/TIGER

415-J-228
Pk./50 \$1.69



COOKIE TREAT PAN

Pooh cookie or crisped cereal treats on a stick! Recipe included. Six cavities, each 3 1/4 x 3 1/4 x 1/2 in. deep. Aluminum.
2105-J-8108 \$8.99

COOKIE TREAT STICKS

Sturdy sticks for use with Cookie Treat Pans.
6 in. 1912-J-9319
Pk./20 \$1.99
8 in. 1912-J-9318
Pk./20 \$2.99

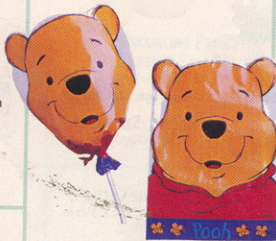
COOKIE CUTTER

Cut cookies and crafts; makes a great gift tie-on. Perimeter style; 3 x 3 in.
2303-J-3000 .79



ICING DECORATIONS

Mint-flavored edible shapes. Certified Kosher.
710-J-3000 Pk./9 \$2.29



LOLLIPOP MOLD

6 designs, 8 cavities.
2115-J-3301 \$2.29



LOLLIPOP BAGS

Great for cookie and candy pops and other treats. Shaped bags are 4 1/2 x 6 1/2 in. with 25 bags and 25 ties.
1912-J-3002 \$1.99

For candy making instructions go to www.candy.wilton.com

Disney's MICKEY MOUSE



MICKEY FACE PAN

The world's most beloved mouse gets into the best parties! Easy-to-decorate; loved by all ages. One-mix pan is 10 1/2 x 12 in. deep. Aluminum. 2105-J-3603 \$10.99



BAKING CUPS

Standard size, grease-resistant, microwave-safe paper. 415-J-226 Pk/50 \$1.69



ICING DECORATIONS

Mint-flavored edible shapes. Certified Kosher. 710-J-3600 Pk/9 \$2.29

CAKE TOP!™

EDIBLE CAKE DECORATION

Simply place on iced cake for fast and easy decorating. Ideal for cakes 8 in. diameter and above. Frost cake (white frosting recommended). Place your Wilton Cake Top!™ and enjoy the party! Add Wilton Sprinkles for a dash of color. Pipe great looking borders with Wilton Tube Icings (see p. 126). 711-J-703 \$3.29



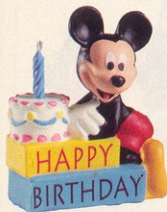
MICKEY GIANT COOKIE PAN

Ideal for refrigerated dough and brownie mix. Recipe included. Approximately 11 x 12 3/4 in. Aluminum. 2105-J-6210 \$5.99



MICKEY AND MINNIE CAKE DECORATION

The world's most lovable couple! For showers and birthdays, ideal for collecting. Bright plastic! 3 1/2 in. high. 214-J-3600 \$24.99



CANDLES

Your favorite mouse in bright handpainted detail. 3 to 3 1/2 in. high. \$3.99

HAPPY BIRTHDAY
2811-J-3603



MICKEY #1
2811-J-3601



MICKEY W/STARBURST
2811-J-3609



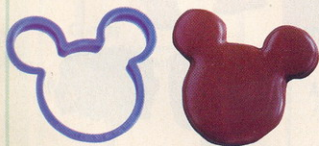
MICKEY AND FRIENDS LOLLIPOP MOLD

7 designs, 8 molds. 2115-J-3302 \$2.29



KIDS KUTLERY® SET

Eating party foods is more fun with Mickey! Set includes 4 forks and 4 spoons. Disposable, food-safe plastic. 2118-J-3600 Set/8 \$2.99



MICKEY COOKIE CUTTER

Perimeter style, 2 1/2 x 3 1/2 in. 2303-J-361 .79



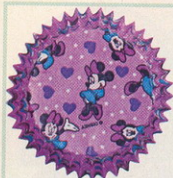
ICING COLORS SET

Includes four 1/2 oz. jars two Black, Golden Mickey Peach, Copper (lt. skintone). 601-J-3603 Set/4 \$4.99



© Disney
Visit the Disney website at
www.Disney.com

Disney's MICKEY MOUSE



BAKING CUPS

Standard size, grease-resistant,
microwave-safe paper.
415-J-227 Pk/50 \$1.69



ICING DECORATIONS

Mint-flavored edible shapes.
Certified Kosher.
710-J-3601 Pk/9 \$2.29

CANDLES

Handpainted detail.
3 in. high. \$3.99

MINNIE #1

2811-J-3604

MINNIE WITH PACKAGES

2811-J-3605



MINNIE MOUSE CAKE PAN

She'll win hearts big and small
with her adorable pose. One-mix
pan is 15 x 11 1/2 x 2 in. deep.
Aluminum.
2105-J-3602 \$10.99

© Disney
Visit the Disney website at
www.Disney.com

Character

MICKEY MOUSE™

BARBIE™



KIDZ KUTLERY® SET

Little girls will love
our Barbie™ -bright
utensils! Set
includes 4 forks
and 4 spoons.
Disposable,
food-safe plastic.
2118-J-3550
Set/8 \$2.99



4 COLOR ICING/ GLITTER KIT

Make cakes and cookies in Barbie™
colors! Includes
1/2 oz. jars of Rose,
Green and Lemon
Yellow icing colors and
White Cake Sparkles™
edible glitter.
601-J-8900 Set/4
\$4.99

CAKE PAN

Dreamtime Princess™
Barbie™ makes every little
girl's birthday wish come
true! Includes 1 white face
maker. One-mix pan is
14 x 10 x 2 in. deep.
Aluminum.
2105-J-8900 \$10.99



DREAMTIME PRINCESS™ BARBIE™ FACE MAKER

504-J-8900 \$2.29



TOPPERS

Beautifully detailed in
soft pastels and perfect for
after-party play. \$3.99

BALLERINA

4 in. high.
2113-J-3550

BIRTHDAY

4 1/4 in. high.
2113-J-3551



CANDLE

Dreamtime Princess™
Barbie™ is framed in
flowers. Hand-painted,
clean-burning candle
brightens the
celebration! 3 1/4 in. high.
2811-J-8900 \$3.99



LOLLIPOP MOLD

Mold lollipops that
match the Dreamtime
Princess™ Barbie™
celebration. 4 designs,
4 molds.
2115-J-8900 \$2.29



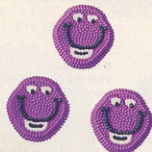
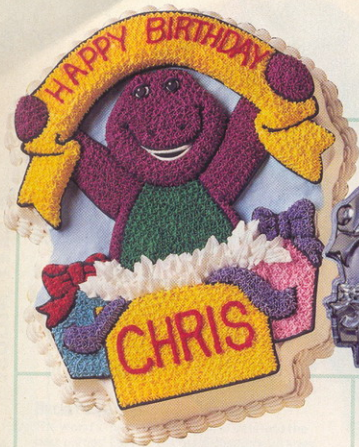
BAKING CUPS

Standard size, grease-resistant,
microwave-safe paper.
415-J-8900 Pk/50 \$1.69

ICING DECORATIONS

Mint-flavored sugar shapes.
Certified Kosher.
710-J-8900 Pk/9 \$2.29

Need hints on baking a cake for someone special? See www.cake.wilton.com



ICING DECORATIONS

Mint-flavored edible shapes.
Certified Kosher. Standard.
710-J-3450 Pk/9 \$2.29



CAKE PAN

It's a Super-dee-duper™ celebration when Barney™ carries the birthday banner! One-mix pan is 13 x 11 x 2 in. deep. Aluminum.
2105-J-3450 \$10.99



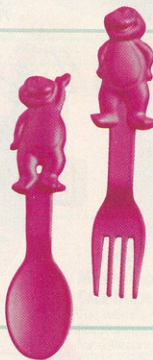
ICING COLORS SET

1/2 oz. jars of Purple and Green produce realistic Barney™ colors.
601-J-3015 Set/2 \$3.49

Barney

CANDLE

Barney™ finds the rainbow to make birthdays brighter. Handpainted; 2 3/4 in. high.
2811-J-3450 \$3.99



KIDZ KUTLERY® SET

It's a great treat for kids to have party foods with Barney™! Includes 4 forks, 4 spoons. Disposable, food-safe plastic.
2118-J-3450 Set/8 \$2.99

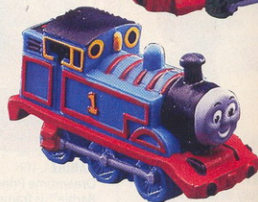
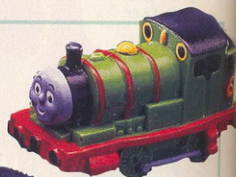
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THOMAS & FRIENDS



CAKE PAN

Thomas is right on track for kids' celebrations. One-mix pan is 13 1/2 x 9 x 2 in. deep. Aluminum.
2105-J-1349 \$10.99



CAKE TOP SET

Fast and fun decorations. 1 1/2 in. high.
2113-J-349 Set/2 \$3.99

Thomas the Tank Engine & Friends A BRISTOL ALLCROFT COMPANY PRODUCTION Based on The Railway Series by The Rev W Awdry
© Gullane (Thomas) Limited 2001.

SESAME STREET

Character



ELMO PAN

He's sweet, lovable and popular with kids of all ages. One-mix pan is 13 1/2 x 10 1/2 x 2 in. deep. Aluminum.
2105-J-4298 \$10.99



BAKING CUPS

Standard size, grease-resistant, microwave-safe paper.
415-J-3460 Pk/50 \$1.69



ICING DECORATIONS

Mint-flavored edible shapes. Certified Kosher.
710-J-3460 Pk/9 \$2.29

LLOLIPPOP MOLD

6 sunny designs, 9 cavities.
2115-J-3460 \$2.29



PARADE CAKE TOP SET

Watch a fun birthday parade right on your cake. Elmo, Zoe, Cookie Monster, Big Bird, 1 1/2 to 4 in. high.
2113-J-3460 Set/4 \$4.99



CANDLES

Sesame Street buddies bring smiles to the party with bright, handpainted detail.

ELMO WAGON

2 1/4 in. high.
2811-J-3460 \$3.99

BIG BIRD NOTE

3 in. high.
2811-J-3461 \$3.99

BERT AND ERNIE

3 1/2 in. high.
2811-J-3462 \$3.99



KIDZ KUTLERY® SET

Party foods taste better with our fun Elmo utensils. Set includes 4 forks and 4 spoons. Disposable, food-safe plastic.
2118-J-3460 Set/8 \$2.99



BLOCK CANDLE SET

Colorful decals brighten 1 1/4 in. square candles.
2811-J-161 Set/4 \$3.99

Learn how to decorate like a professional with a course at the Wilton School. Register at www.wilton.com



CAKE PAN

Blue makes a great cake in this aluminum cake pan. One-mix pan is 13 1/4 x 14 x 2 in. deep.
2105-J-3060 \$10.99



CAKE TOPI™ EDIBLE CAKE DECORATION

Simply place on iced cake for fast and easy decorating. Ideal for cakes 8 in. diameter and above. Frost cake (white frosting recommended). Place your Wilton Cake Topi™ and enjoy the party! Add Wilton Sprinkles (see p. 127) for a dash of color. Pipe great looking borders with Wilton Tube Icings (see p. 126).
711-J-707 \$3.29



BAKING CUPS

Standard size, grease-resistant, microwave-safe paper.
415-J-3060 PK/50 \$1.69

ICING DECORATIONS

Mint-flavored edible shapes. Certified Kosher.
710-J-3061 PK/9 \$2.29



CANDLE

Blue's brought a bunch of bright balloons! Handpainted detail. 3 1/4 in. high.
2811-J-3060 \$3.99

STENCIL KIT

Just place the stencil on your iced cake top and shake on the Cake Sparkles™ edible glitter colors included—when you lift up the stencil, your Blue's Clues design is left behind! Great for powdered sugar and cocoa, too. Complete instructions included. Hand wash.
417-J-1486 \$4.99



new

ICING COLOR SET

Includes 1/2 oz. jars of Royal Blue, Sky Blue, Violet and Rose.
601-J-3060 Set/4 \$4.99

FUN FOOD MOLD

9 molds, 6 designs.
2115-J-3060 \$2.29



KIDZ KUTLERY® SET

Enjoy eating party foods with Blue! Set includes 8 disposable spoon/fork utensils in sturdy, washable plastic.
2118-J-3060 Set/8 \$2.99



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CAKE PAN

One-mix pan is 11 1/2 in. diameter x 2 in. deep. Aluminum.
2105-J-3055 \$10.99



ICING DECORATIONS

Mint-flavored edible shapes. Certified Kosher.
710-J-3055 PK/9 \$2.29



PARTY CUPS

Standard size, grease-resistant, microwave-safe paper.
415-J-3055 PK/50 \$1.69

LOLLIPOP MOLD

1 design, 9 cavities.
2115-J-3055 \$2.29



PARTY BAGS WITH TIES

Fill party bags with candy, treats and goodies; great for gifts and surprises, too! 4 x 9 1/2 in. bags and twist ties.
1912-J-3055 PK/20 \$1.99



FLOATING CANDLES SET

Great for floating in punch bowls or decorating cakes, cupcakes and food platters. 1 1/2 in. diameter.
2811-J-3055 Set/6 \$3.99



Wonder-ful Doll Cakes!

What a great way to add excitement to the party—a beautiful stand-up doll cake made using the Wilton Classic Wonder Mold. There's no end to the fabulous cakes you can create, starting with the exciting Doll designs in this Yearbook. Enchanting fairy princesses. Elegant southern belles. Dazzling Hollywood starlets. You can decorate them all using the versatile Classic Wonder Mold. Just bake the cake "dress" in the Wonder Mold, insert the beautiful doll pick included and start decorating. It's ideal for rolled fondant cakes, too!

Classic Wonder Mold



Find the Classic Wonder Mold on page 185.

See our Doll Cakes Special Section on pages 92-103.



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